



Pecan Rolls

(Makes 16 rolls)

Center Ingredients:

- 1 - 1lb box powdered sugar
- 1 - 8oz jar marshmallow cream
- ¼ tsp pure almond extract
- ½ tsp pure vanilla extract
- Waxed paper sheets for freezing

Caramel Dip Ingredients:

- 2-3 bags of Kraft Caramels candy
- 2 tablespoons water
- 6-8 lbs. of pecan halves
- 16 waxed paper squares for wrapping and storing.

Center Directions:

Line a large cookie sheet with waxed paper and set aside for later.

In large bowl, pour in powdered sugar, marshmallow cream and extracts. Fold all ingredients together until all of the sugar is worked in. Form into a large ball. Cut the large ball into fourths and then cut each fourth again into fourths. You should have 16 pieces. Roll each ball between the palms of your hands to form a log (center). Lie centers on a cookie sheet lined with waxed paper (be sure they are not touching each other) and place in the freezer until frozen. Remove from cookie sheet; store centers in groups of eight in waxed paper or baggies and re-place in freezer until ready to dip in caramel coating.

Caramel Dipping:

Melt Kraft caramels in double boiler.

Add water to caramels and stir.

(Keep caramels hot until the last center is rolled)

Place halved pecans in a large pie tin for rolling (or on counter with a large sheet of waxed paper)

16 waxed paper squares for storing

Remove a few of the centers from the freezer. Using tongs, dip a frozen center into the hot melted caramel. Roll the dipped center in the bed of pecans, completely covering the dipped center. Place the pecan candy log in the center of a waxed paper square, fold and roll to seal.

Helpful Hint: Keep faucet water to a steady drip so you can dampen your hands before rolling in pecans to prevent the dipped candy from sticking to your hands during the rolling process.

