



Tipsy Pecan Clusters

READY IN



160 min.

SERVINGS



24

CALORIES



110 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 4 oz bittersweet chocolate baking bar chopped
- ☐ 6 tablespoons bourbon divided
- ☐ 2 tablespoons butter divided
- ☐ 26 caramels
- ☐ 0.5 teaspoon kosher salt
- ☐ 24 servings garnish: kosher salt
- ☐ 60 pecan halves

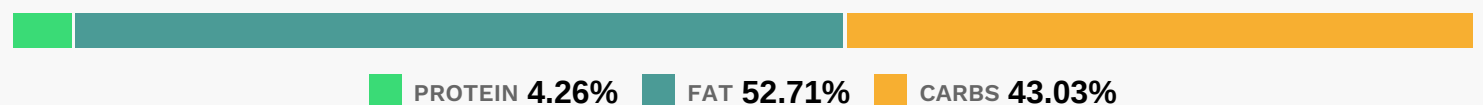
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wax paper
- ☐ microwave
- ☐ measuring cup

Directions

- ☐ Preheat oven to 35
- ☐ Toss pecans with 4 Tbsp. bourbon in a small bowl, and let stand 30 minutes, stirring occasionally.
- ☐ Drain pecans, and toss with kosher salt.
- ☐ Bake pecans in a single layer in a jelly-roll pan 10 to 12 minutes or until toasted and fragrant, stirring halfway through. Cool in pan completely (about 30 minutes).
- ☐ Remove pecans from pan; line pan with wax paper. Lightly grease wax paper. Return pecans to pan, and divide into 12 clusters (5 pecans per cluster).
- ☐ Cook caramels, 1 Tbsp. butter, and remaining 2 Tbsp. bourbon in a heavy saucepan over low heat, stirring constantly, 12 to 14 minutes or until caramels melt and mixture is smooth.
- ☐ Top each pecan cluster with about 1 Tbsp. caramel mixture. Freeze 30 minutes.
- ☐ Microwave chocolate and remaining 1 Tbsp. butter in a glass measuring cup at HIGH 1 to 1 1/2 minutes or until melted and smooth, stirring at 30-second intervals.
- ☐ Drizzle over clusters.
- ☐ Let stand 30 minutes before serving.
- ☐ Garnish, if desired. Candies may be stored in an airtight container in refrigerator up to 5 days.

Nutrition Facts



Properties

Glycemic Index:5.83, Glycemic Load:5.44, Inflammation Score:-1, Nutrition Score:2.0086956480923%

Flavonoids

Cyanidin: 0.38mg, Cyanidin: 0.38mg, Cyanidin: 0.38mg, Cyanidin: 0.38mg Delphinidin: 0.25mg, Delphinidin: 0.25mg, Delphinidin: 0.25mg, Delphinidin: 0.25mg Catechin: 0.25mg, Catechin: 0.25mg, Catechin: 0.25mg, Catechin: 0.25mg Epigallocatechin: 0.2mg, Epigallocatechin: 0.2mg, Epigallocatechin: 0.2mg, Epigallocatechin: 0.2mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg

Nutrients (% of daily need)

Calories: 109.95kcal (5.5%), Fat: 6.15g (9.47%), Saturated Fat: 2.13g (13.28%), Carbohydrates: 11.31g (3.77%), Net Carbohydrates: 10.59g (3.85%), Sugar: 8.97g (9.97%), Cholesterol: 3.55mg (1.18%), Sodium: 276.79mg (12.03%), Alcohol: 1.25g (100%), Alcohol %: 6.45% (100%), Caffeine: 4.06mg (1.35%), Protein: 1.12g (2.24%), Manganese: 0.22mg (11.13%), Copper: 0.1mg (5.19%), Magnesium: 14.42mg (3.61%), Phosphorus: 34.76mg (3.48%), Fiber: 0.71g (2.86%), Vitamin B1: 0.04mg (2.4%), Iron: 0.41mg (2.26%), Zinc: 0.33mg (2.23%), Calcium: 20.76mg (2.08%), Vitamin B2: 0.04mg (2.07%), Potassium: 64.73mg (1.85%), Vitamin B5: 0.11mg (1.13%), Selenium: 0.74µg (1.05%), Vitamin E: 0.15mg (1.03%)