

Caramel & Chocolate Covered Pears



- 5-6 medium room-temperature pears (or apples), washed and well dried (preferably with a stem, this will give you a “handle” for holding the fruit)
- 1 – 14 oz package of caramels, removed from wrappers
- 2 T. water
- 8 oz dark chocolate, roughly chopped
- 4 oz finely chopped nuts (about 1 cup)

Line a baking tray with wax paper, grease the wax paper and set aside.

Place caramels and water in medium saucepan and heat over low-medium heat, stirring constantly, until caramels are melted and smooth. Dip pears into caramel about $\frac{3}{4}$ of the way up the pear. Scrape excess caramel from bottom of pear and place on prepared baking tray. Repeat with remaining pears, using a spoon if necessary to coat the pears. Place tray in refrigerator for 1 hour.

Place chopped nuts in a mound onto flat surface, such as a cutting board or baking sheet. Melt chocolate over a double boiler or in the microwave. Dip bottom half of pears into melted chocolate. Scrape excess chocolate from bottom of pears. Place bottom of pears into center of mound of nuts, gently push nuts up about $\frac{1}{3}$ of pear. Place pear on tray and repeat with remaining pears.

Refrigerate until serving, at least 1 hour.



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