



Pecan Pie Bark

## **Introduction**

Pecan Pie Bark is a delightful dessert that combines the rich, sweet flavor of traditional

pecan pie with the convenience of a quick-to-make treat. This dessert is perfect for holidays, gatherings, or simply satisfying your sweet tooth. With its crunchy texture and caramel-like taste, Pecan Pie Bark is sure to impress anyone who tries it.

## **Detailed Ingredients with measures**

Unsalted butter - 1 cup  
Brown sugar - 1 cup  
Graham cracker crumbs - 2 cups  
Chopped pecans - 1 cup  
Semi-sweet chocolate chips - 2 cups  
Salt - 1/4 teaspoon  
Vanilla extract - 1 teaspoon

## **Prep Time**

20 minutes

## **Cook Time, Total Time, Yield**

Cook Time - 20 minutes  
Total Time - 40 minutes  
Yield - Approximately 24 pieces



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## **Detailed Directions and Instructions**

**Prep the Baking Dish**

Line a baking sheet with parchment paper or a silicone mat to prevent the pecan pie bark from sticking.

**Melt the Chocolate**

In a microwave-safe bowl, melt the chocolate chips at 30-second intervals, stirring after each, until smooth and fully melted.

**Spread the Chocolate**

Pour the melted chocolate onto the prepared baking sheet and spread it evenly with a spatula to create a thin layer.

**Add the Pecans**

Sprinkle the chopped pecans evenly over the melted chocolate, pressing them down gently to ensure they stick.

**Prepare the Caramel**

In a small saucepan over medium heat, combine the caramels and heavy cream. Stir until the mixture is smooth and creamy.

**Drizzle the Caramel**

Drizzle the melted caramel mixture over the pecans and chocolate on the baking sheet.

**Chill the Bark**

Place the baking sheet in the refrigerator for at least 1 hour, or until the bark is completely set.

**Break into Pieces**

Once set, remove the bark from the baking sheet and break it into pieces of desired size.

## Notes

### **Storage**

Store the pecan pie bark in an airtight container at room temperature or in the refrigerator for up to two weeks.

### **Variations**

Feel free to substitute or add other nuts, such as walnuts or almonds, for different textures and flavors.

### **Chocolate Options**

You can use dark, milk, or white chocolate depending on your preference for sweetness and richness.

### **Caramel Substitute**

If you prefer a healthier option, you can use a homemade or store-bought caramel sauce to replace the wrapped caramels.



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## **Cook techniques**

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