

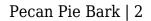
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Pecan Pie Bark

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





Pecan Pie Bark

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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