

Carmel Truffles

Revised 11-30-24

David Lehr, nephew*

*Relation to Andy and/or Flora Lehr

Ingredients

Vanilla caramels	15 vanilla caramels
Pecans- chopped	¼ cup chopped
Semi-Sweet chocolate squares	3 squares
Powdered Sugar	1 Tablespoon
Cocoa	1 Tablespoon
Cornstarch	Dusting

Directions

1. Dust hands with cornstarch
2. Roll each caramel into a ball
3. With some pressure roll over chopped pecans
4. Refrigerate for 10 minutes
5. Dip in 3 squares of melted chocolate
6. Place on wax paper to cool
7. Roll caramels in powdered sugar and cocoa