

Chocolate Billionaires



Taste of Home

TOTAL TIME: Prep: 45 min. + chilling

YIELD: about 2 pounds.

Everyone raves about these chocolate and caramel candies. I received the recipe from a friend while living in Texas. When we moved, I made sure this recipe made the trip with me! —June Humphrey, Strongsville, Ohio

Ingredients

1 package (14 ounces) caramels

3 tablespoons water

1-1/2 cups chopped pecans

1 cup Rice Krispies

3 cups milk chocolate chips

1-1/2 teaspoons shortening

Directions

1. Line 2 baking sheets with waxed paper; grease the paper and set aside. In a large heavy saucepan, combine the caramels and water; cook and stir over low heat until smooth. Stir in pecans and cereal until coated. Drop by teaspoonfuls onto prepared pans. Refrigerate for 10 minutes or until firm.

2. Meanwhile, in a microwave, melt chocolate chips and shortening; stir until smooth. Dip candy into chocolate, coating all sides; allow excess to drip off. Place on prepared pans. Refrigerate until set. Store in an airtight container.