## Pecan Snappers

Spread a layer of raw mammoth fancy pecan halves on sheet pans. Prepare the caramel as you would for caramel apples.

Using a dropping funnel, drop a puddle of caramel on the pecans about 2 1/2 inches in diameter.

Set aside to cool completely.

Meanwhile temper some chocolate.

Cover the caramel with chocolate on the snapper but not the pecans. Set aside to completely cool.

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