

Salty Chocolate-Pecan Candy - adapted from Southern Living Home for the Holidays

1 cup pecans - coarsely chopped
3 4 oz bars Ghiradelli 60% bittersweet baking bars
3 4 oz bars Ghiradelli white chocolate baking bars
coarse sea salt

Place pecans on a baking sheet and toast at 250 for 8-10 minutes. Line a jelly roll pan with parchment paper. Break each chocolate bar into 8 pieces and arrange them checkerboard style alternating white/dark chocolate - pieces will touch. Bake at 225 for 5 minutes and remove from oven. Swirl chocolate using a toothpick. Sprinkle evenly with toasted pecans and sea salt. Chill one hour or until firm. This is best if stored in the refrigerator.

*remember.... I couldn't find the white baking bars so I used a nice sprinkling of white Ghiradelli chocolate chips in the white checkerboard spots. The chips didn't melt as nicely as the bars but it still turned out great. I also left off the pecans this time but still amazing. I do plan to make it with pecans next time because pecans are my very favorite!

Susan You Go Girl!

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