

PECAN CARAMEL KRISPIES

1. Cut the Rice Krispie Treat sheets into 30 pieces using the template provided (about 2 3/8 X 2 1/2 inches each).
2. Insert a stick into center of one of the thinner ends of the rectangle krispie.
3. Put into a freezer just long enough to chill.
4. Dip into Kilwin's caramel and scrape off excess caramel.
5. Cover all sides with correct nuts.
6. Lay krispie flat on greased sheet pan liner.
7. As soon as caramel begins to harden, stand krispie on end, with stick pointing up.