



White & Dark Chocolate Pecan Pie Truffles

with Festive Sugar Decoration



50min



2 Servings

Bring the holiday dessert table to your fingertips with these fun and festive truffles. We combined classic pecan pie and rich chocolate truffles into one bite-sized treat. Using both pecans and walnuts, these buttery brown sugar truffles can be decorated as you wish with white or dark chocolate and colored sugars. Turn up the holiday tunes, unleash your creativity, delight your friends and family. (2p serves 24; 4p serves 36)

What we send

- 3 oz pecans ¹⁵
- 2 oz walnuts ¹⁵
- 5 oz dark brown sugar
- 3 oz pkg graham cracker crumbs ¹
- 3 oz chocolate chips ^{6,7}
- 2 oz white chocolate ^{6,7}
- 1 oz red sanding sugar
- 1 oz green sanding sugar

What you need

- 8 Tbsp butter ⁷
- vanilla extract
- kosher salt
- neutral oil

Tools

- rimmed baking sheet
- microwave
- food processor
- parchment paper

Cooking tip

If you don't have a food processor, very finely chop cooled, toasted nuts and stir together with remaining ingredients in step 2.

Allergens

Wheat (1), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 160kcal, Fat 10g, Carbs 16g, Proteins 1g



1. Toast nuts

Preheat oven to 350°F with a rack in the center. Place **pecans** and **walnuts** on a rimmed baking sheet. Toast on center oven rack until nuts are fragrant and lightly browned, about 10 minutes (watch closely as ovens vary). Transfer nuts to a plate and set aside to cool slightly. Reserve baking sheet for step 3.



4. Melt chocolate

In a small microwave-safe bowl, combine **chocolate chips**, **3 tablespoons water**, and **2 tablespoons butter**. Melt in microwave; stir until chocolate is smooth and shiny.

Transfer **white chocolate** to a 2nd small microwave-safe bowl, melt in microwave; stir until smooth. Stir in **2 teaspoons oil** to thin white chocolate slightly.



2. Make nut filling

In a medium microwave-safe bowl, combine **brown sugar** and **6 tablespoons butter**. Microwave until butter is melted; stir until smooth. Place **nuts** in a food processor; add **graham cracker crumbs**, **sugar-butter mixture**, **1 teaspoon vanilla**, and **½ teaspoon salt**. Pulse until nuts are finely ground and mixture comes together.



5. Decorate truffles

Working one at a time, dip **truffles** in **dark or white chocolate** to coat. Drizzle with more chocolate or roll in **red and/or green sanding sugar**. Return truffles to parchment-lined baking sheet as you go.



3. Roll truffles

Line reserved baking sheet with parchment paper. Use moist hands to roll **nut mixture** into 24 equal-sized truffles, about 1-inch each. Place on prepared baking sheet and freeze for at least 2 hours.



6. Chill & serve

Refrigerate **truffles** to set, about 2 hours. Keep refrigerated. Enjoy!