



Caramel Armadillos

INGREDIENTS: (makes about 20 armadillos)

- 32 Kraft Caramels (unwrapped)
- 1 can (14 oz.) of sweetened condensed milk
- 1 stick (1/2 cup) of butter
- Whole pecans- about 3 per armadillo
- 1 bag (32 oz/2lbs) of Merckens Milk chocolate wafers.
- about 40 candy eyes
- 20 pink candy balls for noses
- at least 25 tootsie rolls, unwrapped

DIRECTIONS:

Make caramel in a large saucepan over the stove by heating together the caramels, condensed milk and butter. Stir constantly until melted and smooth.

Pour into a small bowl and allow mixture to cool a bit (so it doesn't melt chocolate when poured in).

Melt chocolate wafers in the microwave in 30 second increments, stirring in between until melted and smooth.

Use a food-grade brush, or pastry brush to "paint" the inside of the egg mold with chocolate. Paint two layers to make it nice and thick- you should not be able to see any of the mold showing through.

Freeze until hard (5 minutes or so)

Place cooled caramel into a large zip-top bag, zip tightly closed and clip a corner off the bag using a pair of kitchen scissors.

Squeeze a little bit of caramel in each cup, set three pecans on the caramel, pushing them gently into it, then fill the remainder of the cup up with caramel, leaving room for a little chocolate to be added at the top.

Place these in the freezer to harden (5-10 minutes) and then paint a layer of chocolate on the top of the hardened caramel and freeze again until hard.

Gently peel silicone mold away from chocolate and set on a plate to be decorated!

Unwrap 20 tootsie rolls and place for just a few seconds in the microwave to soften a little.

Pull and roll these into tails and use the side of a knife to press grooves along the length. Keep these on parchment paper until they harden up.

Unwrap 4 to 5 tootsie rolls and cut them into little circles. Shape these into ears and keep with tails on parchment paper.

To assemble, use dabs of melted chocolate to attach ears, candy eyes, nose and tails.