



Pecan Candies

1, 8 oz. canister SACO White Dolci frutta

4 oz. Chocolate Dolci frutta

Pecan Halves, intact

Melt White Dolci frutta according to package directions. Using small, 1-inch decorative foil liners, pour melted white chocolate into bottom of liner. Immediately place pecan half on top in center. Repeat with next liner. Refrigerate just long enough to harden chocolate. Once hardened, remove from refrigerator. Melt Chocolate Dolci frutta according to package directions and pour into piping bag using a fine, round tip, or into plastic bag, snipping small hole in the corner. Squeeze small amount over top, in zig zag decoration, over top of white chocolate and pecan. Allow to harden, refrigerating if desired for quicker drying and greater sheen.