

Recipe Name **Gophers**

Ingredients:

Pecan halves (either raw or roasted and salted, both work great)

[Date Caramel](#) - recipe on my website

[Easy Homemade Dark Chocolate](#) - recipe on my website

Coarse Sea Salt to top the candies

Directions:

1. Line a sheet tray with parchment paper.
2. Lay out 3-5 pecan halves each (use the broken pieces as well, they will be covered by the chocolate and caramel) into small piles about 2 inches apart.
3. Using a teaspoon, scoop a heaping teaspoon of date caramel onto each pile of nuts, spreading it out so that the caramel holds the nuts in place. This usually gets a little sticky, but not to worry, the chocolate will cover it all up.
4. Spread a teaspoon of the dark chocolate (allow the chocolate to cool somewhat so that it is thick but pour-able before using it on the candies) over the caramel, allowing it to drip down over the pecans
5. Sprinkle a few grains of course sea salt on top of each candy (optional). This looks pretty, but also balances the sweetness out nicely.
6. Place tray with candies in the refrigerator for about 30 minutes for the chocolate to completely set. Can be served cold or room temperature, whatever you prefer.