

Pecan Log Rolls

written by The Recipe Exchange | December 14, 2015

Ingredients

1 LB Pecans – Chopped
1 LB Caramel (Pack of Caramels 14oz.)
3 Tbsp. Water

1/4 Cup Light Corn Syrup
1/4 Cup Water
1 Tsp. Vanilla
1-1/4 Cups Sugar
1 Egg White
1/8 Tsp. Cream of Tartar

Directions

Line a small bread pan with buttered wax paper.

Prepare the Fondant – Mix Water(1/4 cup), Corn Syrup, and Sugar in a saucepan. Heat while stirring until sugar dissolves completely and mixture boils. Insert candy thermometer and continue until mixture reaches 255°F.(Hard Ball).

While mixture boils, blend Egg White and Cream of Tartar until firm in heavy bowl mixer. While blending, pour melted sugar mixture into egg white blend slowly. Add Vanilla and continue high blend until firm. Pour into prepared pan. Allow to cool and cut into thin logs(Approx:1"x4"). Freeze until firm.

Caramel Coating – Add 3 Tbsp. Water to Caramels in a small saucepan over medium heat stirring until melted. Mixture may be re-heated if needed.

Chop Pecans course and place onto waxed paper.

Coating logs – Place log onto wire rack over saucepan. Working quickly with a large mixing spoon, dip melted caramel and coat log, rotating as needed. Move onto chopped pecans and roll to cover with pecans completely.

Wrap in waxed paper to store and keep cool and airtight. Can be frozen. Makes approx. 8 rolls.