

SALTED BUTTERSCOTCH & PECAN NO-BAKES

When I was deciding what type of cookie to make for an exchange, I decided to make something with coconut, pudding mix and salted caramel. I like to drizzle caramel over the tops of the cookies before serving, too.

—STACEY RITZ SUDBURY, ON

PREP: 25 MIN. + CHILLING
MAKES: 4 DOZEN

- 1¾ cups pecans, toasted
- 1½ teaspoons kosher salt
- 1 can (14 ounces) sweetened condensed milk
- 1½ cups unsweetened finely shredded coconut
- 1 package (3.4 ounces) instant butterscotch pudding mix
- ½ cup sugar
- 48 pecan halves, toasted

1. Place 1¾ cups pecans and salt in a food processor; pulse until pecans are finely ground. Transfer to a large bowl. Stir in milk, coconut and pudding mix until blended. Refrigerate, covered, 30 minutes or until mixture is firm enough to roll.

2. Shape mixture into forty-eight 1-in. balls; roll in sugar. Top each with a pecan half, flattening slightly. Store in airtight containers in the refrigerator.

NOTES To toast the nuts, spread in a 15x10x1-in. baking pan. Bake at 350° for 5-10 minutes or until lightly browned, stirring occasionally. Find unsweetened coconut in the baking or health food section of the grocery store.



★★★★★ 5 STAR TIP

Don't want to turn on the oven to toast nuts? Spread the nuts in a dry nonstick skillet and heat over low heat until lightly browned, stirring occasionally.