



White Chocolate Cranberry Pecan Clusters



20 clusters



20 minutes

INGREDIENTS

- 12 oz white chocolate chips
- 1.5 cups dried cranberries
- 1.5 cups chopped pecans

NOTES:

You can substitute different chocolates, nuts, and fruits depending on your preference.

DIRECTIONS

1. Melt the White Chocolate: Place the white chocolate chips in a microwave-safe bowl. Microwave in 30-second intervals, stirring between each interval until the chocolate is fully melted and smooth. Be careful not to overheat the chocolate to prevent burning.
2. Add Cranberries and Pecans: Stir the dried cranberries and chopped pecans into the melted white chocolate until everything is evenly coated.
3. Form Clusters: Drop the mixture by teaspoonfuls onto a parchment-lined baking sheet, spacing them apart slightly.
4. Set the Clusters: Let the clusters cool and harden completely at room temperature. Alternatively, you can speed up the setting process by placing the baking sheet in the refrigerator for about 15 minutes.