

White Chocolate Cranberry Pecan Clusters: A Sweet and Crunchy Treat

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30 min

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INGREDIENTS

2 cups white chocolate chips

1 cup dried cranberries

1 cup chopped pecans

1 tsp vanilla extract

1/4 tsp sea salt

Directions:

In a heatproof bowl, melt the white chocolate chips.

Use a double boiler or microwave in 30-second intervals, stirring in between, until fully melted and smooth.

Stir in the vanilla extract and sea salt into the melted white chocolate to enhance its flavor.

Add the dried cranberries and chopped pecans to the melted white chocolate.

Stir well to coat the cranberries and pecans evenly with the chocolate.

Spoon small mounds of the mixture onto a parchment-lined baking sheet.

Use about one tablespoon of the mixture per cluster, spacing them apart.

Refrigerate the clusters for about 30 minutes or until the white chocolate hardens and the clusters hold their shape.

Once set, remove the clusters from the fridge and enjoy the sweet, creamy, and nutty bites!

Tips for Perfect Clusters:

Switch It Up: Substitute the pecans with almonds or walnuts for a different nutty twist.

Add a Festive Touch: Sprinkle some festive-colored sprinkles or edible glitter on top before chilling for a holiday vibe.

Storage Tip: Store the clusters in an airtight container in the fridge to keep them fresh and crunchy for up to a week.

Why It's Perfect for Any Occasion:

DIRECTIONS

1. Melt the White Chocolate
2. In a heatproof bowl, melt the white chocolate chips.
3. Use a double boiler or microwave in 30-second intervals, stirring in between, until fully melted and smooth.
4. 2. Add the Flavor
5. Stir in the vanilla extract and sea salt into the melted white chocolate to enhance its flavor.
6. 3. Mix the Ingredients
7. Add the dried cranberries and chopped pecans to the melted white chocolate.
8. Stir well to coat the cranberries and pecans evenly with the chocolate.
9. 4. Form the Clusters
10. Spoon small mounds of the mixture onto a parchment-lined baking sheet.
11. Use about one tablespoon of the mixture per cluster, spacing them apart.
12. 5. Chill the Clusters
13. Refrigerate the clusters for about 30 minutes or until the white chocolate hardens and the clusters hold their shape.
14. 6. Serve
15. Once set, remove the clusters from the fridge and enjoy the sweet, creamy, and nutty bites!
16. **Tips for Perfect Clusters:** **Switch It Up:** Substitute the pecans with almonds or walnuts for a different nutty twist.
17. **Add a : Festive Touch:** Sprinkle some festive-colored sprinkles or edible glitter on top before chilling for

a holiday vibe.

18. **Storage :** Tip: Store the clusters in an airtight container in the fridge to keep them fresh and crunchy for up to a week.
19. **Why It's Perfect for Any Occasion:** These White Chocolate Cranberry Pecan Clusters are not just delicious but also incredibly versatile. They're a fantastic gift idea for the holidays, a great addition to a dessert platter, or a quick treat to satisfy your sweet tooth. The combination of textures and flavors makes every bite irresistible.
20. **Did you love this recipe?** Be sure to check out I Wuv Cooking for more easy-to-make, crowd-pleasing recipes. Share your thoughts in the comments, and follow for more delightful dessert ideas!

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Original recipe: <https://chefmaniac.com/white-chocolate-cranberry-pecan-clusters-a-sweet-and-crunchy-treat/>