

Cranberry Pecan Chocolate Domes - A Stunning Holiday Dessert with Sweet-Tart Crunch

Cranberry Pecan Chocolate Domes - A Showstopping Dessert Made Simple



OVEN
350°F

TIME
7 min

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INGREDIENTS

2 cups high-quality dark or semi-sweet chocolate chips
¾ cup dried cranberries (chopped if large)
¾ cup pecans (toasted and roughly chopped)
1 tablespoon coconut oil (optional, for shine)
Sea salt (optional, for finishing)

DIRECTIONS

1. **Toast the Pecans:** Preheat oven to 350°F. Spread pecans on a baking sheet and toast for 5-7 minutes until fragrant. Let cool.
2. **Melt the Chocolate:** In a microwave-safe bowl, melt chocolate in 30-second intervals, stirring between each until smooth. Stir in coconut oil if using.
3. **Prepare the Molds:** Use silicone half-sphere molds for best results. Spoon melted chocolate into each cavity and use the back of a spoon to coat the sides evenly.
4. **Chill:** Place molds in the refrigerator for 10-15 minutes until the chocolate shell firms up.
5. **Add the Filling:** Mix chopped cranberries and toasted pecans. Spoon a small amount into each chocolate shell.
6. **Seal the Domes:** Cover with additional melted chocolate, smoothing the tops to seal completely.
7. **Final Chill:** Refrigerate for another 20-30 minutes until fully set.
8. **Remove and Finish:** Carefully pop domes out of molds. Sprinkle lightly with sea salt if desired.

SWAPS & NOTES

Milk chocolate option: Use milk chocolate for a sweeter profile.

White chocolate drizzle: Add contrast with melted white chocolate on top.

Nut swap: Walnuts or almonds work well if you don't have pecans.

Fresh citrus zest: A tiny bit of orange zest brightens the flavor beautifully.

TIPS FOR SUCCESS

Use high-quality chocolate for the smoothest finish.

Make sure molds are completely dry before adding chocolate.

Tap molds gently on the counter to remove air bubbles.

Don't rush the chilling process-fully set shells release cleanly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cranberry-pecan-chocolate-domes-a-stunning-holiday-dessert-with-sweet-tart-crunch/>