

Hazelnut Buckeyes

INGREDIENTS:

- 8 ounces Hazelnuts, toast-
ed
- 1 pound Cocoa Lite Candy
Coating
- 8 ounces Callebaut Hazel-
nut Praline Paste
- 1 pound Dry Fondant, pre-
pared as directed
- Paramount Crystals

TOOLS FROM CKSA:

- Parchment Paper
- Cookie Sheet
- Spatula
- Toothpicks



DIRECTIONS: continued on next page

1. Toast hazelnuts in oven at 350F for 10 minutes or until they are fragrant.
2. Put aside 45 hazelnuts and finely chop the rest. Set aside.
3. Mix dry fondant according to package directions. Add in Hazelnut Praline Paste until incorporated. May be a little dry looking, but knead by hand until incorporated.
4. Pinch off enough hazelnut dough (.5 ounce) to form around a toasted hazelnut. Wrap all 45 hazelnuts and set aside on parchment paper.
5. Melt cocoa lite candy coating. Add paramount crystals.
6. Take the tooth pick and stick in a hazelnut ball as far as it will go and dip 3/4th of the ball in the melted chocolate.
7. Gently tap off excess chocolate, dip the bottom portion in chopped hazelnuts, and set aside on parchment.

8. Gently pull out toothpick and repeat the steps.



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