Caramel Nut Log

A sweet treat on the trail!

32 caramels
1/4 cup butter
2 tablespoons cream
1/4 teaspoon vanilla
1 1/2 cups powdered sugar
1 1/4 cups salted peanuts (no skins)
2 cups miniature marshmallows
1 1/2 cups shredded coconut

Put the caramels, butter, and cream into a medium bowl and microwave for 1 minute.
Stir and microwave 30 seconds.
If the mixture isn't smooth after stirring, repeat microwaving 30 seconds and stirring until the mixture is smooth.
Add vanilla.
Sift in the sugar and stir until mostly smooth.
Stir in the nuts.
Once the mixture is warm, but not hot, fold in the marshmallows.
Put a 20″ X 5″ layer of coconut on plastic wrap or waxed paper and scrape out the mixture into a log shape using a spatula.

Press the coconut into the mixture creating a coconut coated log 20 inches long, adding more coconut where needed to keep the mixture from sticking to the waxed paper/plastic wrap.

Cut into 2 to 4 logs and chill for at least an hour. Remove the wrap and cut into 1/2 inch slices.

Enjoy as a treat or desert along the trail.

Nutrition Information

Servings 36
Calories 112
Calories from Fat 53
Fat 6 g
Saturated Fat 3 g
Trans Fat 0 g
Cholesterol 3 mg
Sodium 64 mg
Total Carbohydrate 20 g
Dietary Fiber 1 g
Sugars 16 g
Protein 1 g

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