

## Melissa's Chocolate Shoes



### INSTRUCTIONS

- Preheat oven to 325°F.
- Butter a rimmed cookie sheet (mine is 15" x 10").
- In a large bowl, mix all ingredients except confectioners sugar together with your hands or a wooden spoon. Spread mixture on cookie sheet using lightly oiled hands or spatula.
- Press dough to cover entire pan, but not over the edge of the pan.
- Bake 20 to 25 minutes or until golden brown. Remove from oven and allow to cool slightly.
- As soon as you can comfortably do so, cut small Chocolate Shoes about the size of dominos, directly from the sheet pan, and roll in confectioners sugar.
- Allow to cool completely. Serve on platter or store in a cookie tin.

### SHOPPING LIST

- 13.5 oz. box Laura Lynn graham cracker crumbs
- 2 (14 oz.) cans Laura Lynn sweetened condensed milk
- 12 oz. Laura Lynn semi-sweet chocolate morsels
- 1 cup Laura Lynn pecans, chopped
- 1 tsp. Laura Lynn vanilla extract
- 2 cups Laura Lynn confectioners sugar