



1 packet **Caramel Apple Dip Mix** (dry)  
2 tubes refrigerated biscuits (approx. 10 biscuits per tube)  
1/2 cup chopped pecans  
4 Tbsp. butter or margarine, cold & chopped into pieces

Preheat oven to 400°. Place dry **Caramel Apple Dip Mix** in a large zip-top bag. Shake lightly to mix. Open biscuits and remove from container. Tear each biscuit into 2 or 3 pieces. Drop in bag, close, and shake well (making sure each piece of dough is coated). Grease an 8- or 9-inch round or 9x9-inch square pan. Place coated pieces of biscuit loosely in pan and sprinkle with pecans. Sprinkle excess dry mix on top; dot with small pieces of butter or margarine. DO NOT PRESS IN PLACE. Pieces may be on top of each other, etc. Bake for 20 minutes.

This recipe can be made the night before - - just cover and refrigerate until ready to bake.

## Caramel Pecan Pull Aparts



1 packet **Caramel Apple Dip Mix** (dry)  
2 tubes refrigerated biscuits (approx. 10 biscuits per tube)  
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