

Pecan Turtles

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Cooking With Carolyn

Ingredients

Yield: 12-14 Turtles

- 10 Ounces Caramel Candy Squares (about 35 pieces)
- 5 Ounces Dark Chocolate or Milk Chocolate, chopped
- 6 Ounces Roasted Pecan Halves, unsalted
- 2 Tablespoons Heavy Cream
- Cooking Spray

Directions

In one double boiler over simmering water, melt the chocolate. In another double boiler over simmering water, melt the caramel with the heavy cream. Using separate spoons, stir the chocolate and the caramel until melted.

Meanwhile, arrange the pecan halves in small piles about 2 to 3 inches in diameter on a piece of parchment paper or wax paper. Using a teaspoon sprayed with a minimal amount of cooking spray, scoop and pour the caramel over each pile of pecans. (Note: You can also use a butter knife to guide the caramel onto the pecans.) Allow the caramel to set up for about 10 minutes.

Next, using another small spoon, scoop and pour the desired amount of melted chocolate over each turtle. Refrigerate the candies for about 5 to 10 minutes, just until the chocolate sets. Store the candy at room temperature in an air tight container.