

Homemade Turtles

8 ounces pecan halves (roasted, lightly salted)
25 caramel squares, unwrapped
1/4 cup cream or half-and-half, divided
16 ounces milk chocolate, melted
sea salt, optional for sprinkling

Directions:

1. Line two baking sheets or large platters with parchment paper.
2. Make small piles of pecans, using 5 to 6 pieces per pile. Overlap the pecans some to reduce gaps so the caramel doesn't seep through.
3. In a medium microwave-safe bowl, add the caramels, half of the cream (reserve the remainder), and heat on high power to melt. Heating in 30 second intervals so they do not burn.
4. The caramel is runny and loose when it first comes together, but firms up quite a bit as it cools. Alternatively, you can melt caramels on the stove over low heat, using caution and stirring frequently.
5. Add about 1 tablespoon caramel to the top of each pecan pile; set aside.
6. In a medium microwave-safe bowl, melt chocolate in 30 second intervals as well.
7. Add about 2 tablespoons chocolate to the top of each pecan cluster smoothing it over the middle and letting it run around the edges.
8. Add a pinch of sea salt to the top of the turtles if desired.
9. Allow Turtles to firm up at room temp or in the fridge or freezer before serving.

Store the Turtles in an airtight container for best results. Can be stored in the freezer or the fridge for a longer storage time.