



Homemade for the Holidays

Turtle Pretzel Candies

*You are just five ingredients away
from making the easiest and most
decadent holiday treats imaginable!*

Ingredients

- ½ cup pecan halves, divided, plus 30 for garnish
- ½ pkg (7 oz) caramel candies, unwrapped (about 24 caramels)
- 2 tbsp half and half
- ½ cup milk chocolate or white chocolate morsels
- 30 mini pretzels

1. Line **Medium Sheet Pan** with a 13-in. piece of **Parchment Paper**; place in freezer 8-10 minutes. Meanwhile, using **Rotary Grater**, grate ¼ cup of the pecans; set aside. Finely chop ¼ cup of the pecans using **Food Chopper**. Combine caramels and half and half in **Small Batter Bowl**; microwave on HIGH 1-2 minutes or until melted and smooth, stirring after each 30-second interval using **Skinny Scraper**. Stir in chopped pecans; cool 2 minutes.
2. Place chocolate morsels in **Small Micro-Cooker**®. Microwave, uncovered, on HIGH 45-60 seconds or until chocolate is melted and smooth, stirring after each 15-second interval.
3. Remove pan and Parchment Paper from freezer; sprinkle parchment evenly with grated pecans. Arrange pretzels about ½ in. apart over grated pecans. Using **Small Scoop**, place about ⅓ of a scoop of caramel mixture over each pretzel. Spoon a small amount of chocolate over caramel mixture (see Cook's Tip). Garnish with remaining pecan halves. Place pan in refrigerator 6-8 minutes or until chocolate is firm.

Yield: 30 candies

Nutrients per serving (1 candy): Calories 70, Total Fat 4 g, Saturated Fat 1 g, Cholesterol 0 mg, Carbohydrate 8 g, Protein 1 g, Sodium 40 mg, Fiber 0 g

Cook's Tips: If the caramel mixture becomes too thick during scooping, microwave on HIGH 5-10 seconds or until melted.

To easily top caramel mixture with chocolate, place a small, resealable plastic bag inside **Measure-All**® **Cup**. Pour melted chocolate into corner of bag. Twist top of bag; secure with **Twixit!** **Clip**. Cut a small tip off corner of bag to allow chocolate to flow through.

This recipe can easily be doubled.

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