

Chocolate Turtles

Makes 12 servings

Ingredients:

- 2 cups pecans
- 12 soft caramels, unwrapped
- 1 cup chocolate chips



Directions

1. Place pecans in small clusters on parchment paper.
2. Place caramels in a microwave-safe bowl. Microwave 30 seconds, stirring every 15 seconds until melted.
3. Spoon equal parts of the melted caramel over pecans. Let set for a few minutes.
4. Place chocolate chips in a microwave-safe bowl. Microwave 30 seconds, stirring every 15 seconds until melted.
5. Spoon equal parts of the melted chocolate over the caramel. Let cool until firm.

Fun Food Fact

Microwaves were first used for cooking in the 1940s, and melting ingredients quickly became one of their most popular kitchen jobs.