

## Homemade Turtle Clusters with Caramel, Pecans & Chocolate

Chocolate Pecan Turtle Clusters



**OVEN**  
**350°F**

**TIME**  
**15 min**

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### INGREDIENTS

- 2 cups pecan halves (lightly toasted)
- 20 soft caramels (like Kraft or Werther's), unwrapped
- 2 tablespoons heavy cream
- 1 1/2 cups semi-sweet or dark chocolate chips
- 1 tablespoon coconut oil or vegetable oil (optional, for smoother chocolate)
- Sea salt flakes (optional, for topping)

### DIRECTIONS

1. Prepare the Pecans: Line a baking sheet with parchment paper or a silicone baking mat. Arrange small clusters of 4-5 pecan halves, spacing each pile about 2 inches apart.
2. Melt the Caramel: In a microwave-safe bowl, combine the unwrapped caramels and heavy cream. Microwave in 20-second intervals, stirring each time, until the caramel is fully melted and smooth.
3. Spoon about 1 tablespoon of caramel over each pecan cluster. Let cool for 10-15 minutes to allow the caramel to set slightly.
4. Melt the Chocolate: Place chocolate chips and coconut oil (if using) in a microwave-safe bowl. Microwave in 15-second intervals, stirring until smooth. Alternatively, melt using a double boiler.
5. Assemble the Clusters: Spoon melted chocolate over the caramel-covered pecans, spreading slightly to cover the caramel. Sprinkle with sea salt flakes, if desired, for that perfect sweet-and-salty combo.
6. Set the Clusters: Allow clusters to cool at room temperature, or refrigerate for 20-30 minutes until the chocolate is firm.

### TIPS FOR SUCCESS

Toast your pecans in the oven at 350°F for 5-7 minutes to enhance their nutty flavor.

Use soft, fresh caramels -they'll melt faster and create a smoother texture.

Chill before serving to help the layers set nicely and hold their shape.

Store them in a cool, dry place, especially in warmer climates.

