

Easy Turtle Clusters with Toasted Pecans, Goopy Caramel & Milk Chocolate

Chocolate Pecan Turtle Clusters: Goopy, Crunchy, and Simply Irresistible



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INGREDIENTS

For the Clusters:

2⁰⁰/₁₀₀ cups pecans

⁰⁰/₁₀₀ cup butter

1 cup brown sugar

⁰⁰/₁₀₀ cup light corn syrup

7 oz sweetened condensed milk (half a 14 oz can)

⁰⁰/₁₀₀ tsp vanilla extract

1 (12 oz) package milk chocolate chips

⁰⁰/₁₀₀ tsp shortening (such as butter-flavored Crisco)

DIRECTIONS

1. **Toast the Pecans:** Place pecans in a large skillet over medium-high heat. Stir occasionally and toast until they darken slightly and smell fragrant-this takes just a few minutes. Remove from heat.
2. **Arrange the Clusters:** Line two large cookie sheets with parchment paper and lightly spray with cooking spray. Arrange toasted pecans in small clusters of three. Leave about 1 inch between each cluster.
3. **Make the Caramel:** In a medium saucepan, melt butter over medium-high heat. Stir in brown sugar, corn syrup, and sweetened condensed milk. Increase heat slightly and stir constantly until the mixture reaches 234-240°F using a candy thermometer. Remove from heat.
4. **Add Vanilla:** Stir in the vanilla extract.
5. **Caramel the Clusters:** Working quickly, spoon about 1⁰⁰/₁₀₀ teaspoons of hot caramel over each pecan cluster, making sure the caramel touches all the nuts. This will bind them together as it sets.
6. **Melt the Chocolate:** In a microwave-safe bowl, heat the chocolate chips in 30-second intervals, stirring after each round until smooth. Stir in shortening and let it sit a minute to melt, then mix until creamy.
7. **Add the Chocolate Topping:** Spoon about 1⁰⁰/₁₀₀ teaspoons of melted chocolate over each cluster. Use the back of your spoon to swirl into a pretty finish.
8. **Let Them Set:** Allow the chocolate to cool and firm up completely before serving or storing.

TIPS FOR SUCCESS

Use a Candy Thermometer: Precision helps perfect your caramel texture.

Work Quickly: Caramel hardens fast-have everything ready before you begin.

Customize: Add sea salt flakes, drizzle with white chocolate, or try dark chocolate chips.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-turtle-clusters-with-toasted-pecans-gooey-caramel-milk-chocolate/>