

Easy 3-Ingredient Homemade Turtles: The Secret to Rich, Delicious Candy

The Ultimate Homemade Turtle Candy Recipe: Pecans, Caramel, and Chocolate Perfection



TIME
8-10 min

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INGREDIENTS

Swaps and Notes:

Nuts: While pecans are traditional, you can easily swap them for walnuts, almonds, or cashews. Just be sure to toast them first!

Chocolate: Don't limit yourself to milk chocolate! Dark chocolate provides an intense contrast to the sweet caramel, and semi-sweet is a perfect middle ground.

Caramel Thinning Agent: Any dairy product like half-and-half, heavy cream, or evaporated milk will work to help the caramels melt into a smooth, dippable consistency.

Toasting: The toasting step is non-negotiable for the best flavor. Watch the nuts carefully, as they can go from toasted to burnt in seconds.

DIRECTIONS

1. Toast the Pecans:
2. Preheat your oven to 350°F (175°C). Spread the pecan halves on a baking sheet.
3. Bake for 8-10 minutes, or until they smell fragrant and are lightly darkened. Alternatively, you can toast them on the stovetop over medium heat for 3-5 minutes, stirring constantly.
4. Let the pecans cool completely before handling.
5. 2. Prep the Baking Sheets:
6. Line two large baking sheets with parchment paper. Lightly spray the paper with cooking spray-this is key to preventing the caramel from sticking.
7. Arrange clusters of 3-5 whole pecans on the parchment paper, spaced apart. This forms the "shell" of your turtle. You can also chop the pecans and make small tablespoon-sized piles.
8. 3. Melt the Caramel:
9. In a medium, microwave-safe bowl, combine the unwrapped caramels and the evaporated milk (or cream).
10. Microwave in 20-second bursts of heat, stirring well between each interval. It will take 2-3 minutes total until the caramel is completely smooth. Set aside and let it cool slightly (about 5 minutes) so it doesn't run everywhere.
11. 4. Add the Caramel:
12. Spoon 2-3 teaspoons of the warm caramel over each pecan cluster, ensuring the caramel touches most of the nuts to hold the cluster together.
13. 5. Melt the Chocolate:
14. In a separate medium, microwave-safe bowl, combine the

milk chocolate chips and coconut oil.

15. Microwave in 20-second bursts, stirring between each interval. Stop when the chocolate is almost melted, but a few small lumps remain. The residual heat will melt the rest as you stir until it is perfectly smooth and glossy.
16. 6. Finish and Decorate:
17. Spoon 2-3 teaspoons of the melted chocolate over the caramel and nut clusters. You can use the back of your spoon to swirl the chocolate for a decorative finish.
18. Immediately press a whole toasted pecan onto the top or sprinkle with Maldon flaky salt before the chocolate sets.
19. Let the candy set at room temperature until the chocolate is firm, which may take several hours. To speed this up, you can place the baking sheets in the refrigerator for about 30-45 minutes or the freezer for 10-15 minutes.

SWAPS & NOTES

Pecan Halves 2 1/2 cups Whole pecan halves are best for the classic turtle shape.

Soft Caramels 1 (11-ounce) package (about 55 caramels) Use individually wrapped soft caramels (like Kraft).

Evaporated Milk, Half-and-Half, or Cream 3 Tablespoons This thins the caramel slightly for a smoother pour.

Milk Chocolate Chips 1 (11.5-ounce) package (about 2 cups) You can also use dark or semi-sweet chocolate.

TIPS FOR SUCCESS

Parchment is Your Friend: Do not try to make these without parchment paper!

The caramel will stick and create a giant mess.

The light spray of cooking oil on the parchment paper is also an extra layer of insurance.

Temperamental Caramel: If your caramel is too stiff to easily spoon over the pecans, microwave it for another 10-15 seconds.

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

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