

## Easy Turtle Candy Recipe with Pecans, Caramel, and Chocolate

2 1/2 cups whole pecan halves



**OVEN**  
**350°F**

**TIME**  
**8 to 10 min**

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### INGREDIENTS

2 1/2 cups whole pecan halves  
1 package (11 ounces) soft caramels, unwrapped  
3 tablespoons evaporated milk, half-and-half, or cream  
1 package (11.5 ounces) milk chocolate chips, about 2 cups  
2 teaspoons coconut oil or shortening  
Maldon flaky salt, for decorating, optional

### DIRECTIONS

1. Toast the pecans: Spread the pecans on a baking sheet and toast them in a 350°F oven for 8 to 10 minutes, or toast them on the stovetop over medium heat for 3 to 5 minutes, stirring occasionally. You want them slightly darkened and fragrant, not burned. Let them cool before handling.
2. Prepare the baking sheets: Line two large baking sheets with parchment paper and lightly spray the parchment with cooking spray. Arrange clusters of 3 to 5 pecan halves spaced slightly apart for each turtle. You can also make small piles of chopped pecans if you prefer.
3. Melt the caramel: In a medium bowl, combine the unwrapped caramels and evaporated milk, half-and-half, or cream. Microwave in 20-second intervals, stirring between each one, until the mixture is melted and smooth. It may not look like it is working at first, but after 2 to 3 minutes it should come together. Let it cool slightly.
4. Add caramel to the pecans: Spoon 2 to 3 teaspoons of warm caramel over each pecan cluster, making sure the caramel touches the nuts so the candies hold together.
5. Melt the chocolate: In another medium bowl, combine the chocolate chips and coconut oil. Microwave in 20-second intervals, stirring between each round. Stop when the chocolate is almost melted, then continue stirring until fully smooth. This helps prevent overheating.
6. Top with chocolate: Spoon 2 to 3 teaspoons of melted chocolate over each caramel-covered pecan cluster. Use the back of a spoon to gently swirl the tops for a decorative finish.

7. Decorate and set: If desired, press a whole toasted pecan into the top of each candy or sprinkle with flaky salt before the chocolate firms up. Let the turtles sit until fully set. If they are sticking to the parchment paper, place them in the freezer for 10 to 15 minutes to help them release cleanly.

## SWAPS & NOTES

Whole pecan halves give turtle candy its classic look, but chopped pecans work just as well if you prefer a more rustic cluster.

You can even reserve a few whole pecan halves for pressing into the tops if you want a prettier finish.

Soft caramels are a great shortcut and melt beautifully with a little evaporated milk or cream.

This helps create that signature chewy layer without needing to make caramel from scratch.

## TIPS FOR SUCCESS

Toast the pecans before assembling the candies.

This small step adds much more flavor and makes the finished turtles taste richer and nuttier.

When melting both the caramel and chocolate, go slowly.

Short microwave bursts with lots of stirring help prevent scorching and keep everything smooth.

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

Original recipe: <https://chefmaniac.com/easy-turtle-candy-recipe-with-pecans-caramel-and-chocolate/>