

Pretzel Turtles by Lynn's Recipes



Lynn demonstrates how to make a really fun snack or dessert, Pretzel Turtles. These are super easy to make and have a great sweet and salty flavor. Adapted from melissassouthernstylkitchen.com.

Ingredients:

- 40 square pretzels
- 40 Dove Salted Caramel Dark Chocolate, Dove Milk Chocolate Caramels, or Rolos, unwrapped
- Pecan halves toasted

Preheat oven to 350°. Place the pecan halves in a single layer on a baking sheet and toast for 6-8 minutes. Set aside to cool.

Lower the oven temperature to 300°. Place the pretzels on a baking sheet, topping each one with 1 piece of candy.

Bake for 3-4 minutes until softened, but not completely melted.

Remove from the oven and immediately press one pecan half into the chocolate.

Cool completely.

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