

Caramel Pecan Treats

There are several simple methods of making these favorite treats. Commonly called Turtles® these candies are traditionally made with pecans, but other nuts may be substituted.

Melting Candy Coatings

While real chocolate may be used to make these treats, we suggest using confectionary candy coating. Candy coating contains cocoa powder and vegetable oil. It is easy to melt and requires no tempering. If a thinner coating is desired, paramount crystals may be added. If adding flavors or colors, use a concentrated flavor or oil-based color.

Microwave Method: Place wafers in a microwave safe bowl. Microwave for 40 seconds. Stir. Microwave for 30 seconds. Stir. Continue microwaving only a few seconds at a time, stirring each time, until wafers are nearly melted. Remove from microwave and stir until all the wafers are melted.

Double Boiler Method: Bring water to nearly boiling in the bottom double boiler pan. Take pan off stove. Put wafers in the top pan of the double boiler. Place the pan over the bottom pan containing the hot water. Stir until the wafers are fluid. Important: never have the top pan over the bottom pan when the bottom pan is on the stove. Too much heat, water or steam ruins the candy.

Traditional Caramel Pecan Patties

1/2 pound chocolate

8 ounces pecan pieces

1 pound caramel

Butter

Butter any size pan. Thickly cover the bottom of the pan with pecan pieces. Cut pieces of caramel into 1" pieces and place on the pecans about 2" apart from each other. Preheat oven to 250° F and place pan in for about 2 minutes or just until the caramel starts to relax. Remove from the oven. When the caramel cools, place the caramel with pecans sticking to it onto parchment paper. Melt the candy coating and pour into a squeeze bottle. Cover the caramel with candy coating. Makes approximately 25.

Molded Caramel with Pecans

1 pound chocolate

5 ounces pecans pieces

1 pound Peter's caramel

80 pecan halves for feet

Line your turtle mold. Melt chocolate. Fill squeeze bottle with the melted candy coating. Squeeze the candy into a clean dry mold cavity starting at the top rim, making sure the entire cavity (especially the sides) is covered with the coating. Continue filling all the molds this way. Turn the mold over and dump the excess candy onto waxed paper. Dumped candy may be remelted. Invert the mold and use a spatula to scrape all excess candy off the surface of the mold until the top rim of the cavities appears neat. Let candy set up at room temperature. Cut a small piece of caramel to fill 1/2 of the lined mold. Shape and press into lined mold. Press pecans on top of the caramel, enough to nearly reach the brim. With melted coating in squeeze bottle, fill in mold starting at the outer edge of cavity to insure proper sealing. Place in freezer. When the mold is cloudy and the candy feels cold, invert the mold and the candy will drop from the mold. Makes approximately 24.

Caramel Pecan Mounds

2 pounds milk chocolate flavored candy coating

12 ounces chopped pecans

16 ounces caramel bits

Melt candy coating. Mix with caramel bits and pecans. Spoon desired size of mounds onto waxed paper. *Note- this mixture may set up before you have finished making the mounds. If it does, simply microwave a few seconds. Let mounds set up at room temperature, unless the room is too warm. Then put in freezer for a few minutes. Makes approximately 90 two inch mounds.

Shelf Life

These candies will keep for up to three weeks in an airtight container. Use parchment paper between layers to prevent the candies from sticking together. They may also be frozen.

