

Microwave Chocolate- Covered Salted Caramel Turtles

Quick and Delicious! Try our delicious Chocolate Covered Salted Caramel Turtles made in the microwave!



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Ingredients

Enjoy our delicious Microwave Chocolate-Covered Salted Caramel Turtles!

- 22 Werther's Original Chewy Caramels, unwrapped
- 170 grams pecan halves, toasted
- 2 teaspoons water
- 1 cup semi-sweet chocolate chips or dark chocolate chips
- Flakey salt, for garnish

Makes:

approx. 6 servings/pieces

Prep Time: 5 minutes

Cook Time: 32 minutes

Directions

1. Line a rimmed baking sheet with parchment, and grease lightly with cooking spray. Arrange pecans in small clusters about 2 inches apart on prepared baking sheet.
2. Combine caramels and water in a microwave-safe bowl. Microwave mixture in 30-second increments, stirring between each increment, until caramels begin to melt, about 1 to 1 ½ minutes.
3. Spoon 1 to 2 tablespoons of caramel onto each cluster. Freeze until caramel hardens, about 5 minutes.
4. Meanwhile, place chocolate chips in a microwave-safe bowl, and heat in 30-second increments, stirring between each heating increment, until melted. Remove clusters from freezer and drizzle chocolate over the caramel layer in a zig-zag pattern. Garnish with salt.
5. Refrigerate clusters until fully set, about 15 to 20 minutes.



This delicious recipe contains
Werther's Original Chewy Caramels