

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

- 6 ounces pecan halves, toasted
- 22 (5 ounces) Werther's Original Chewy Caramels, unwrapped
- 2 teaspoons water
- 1 cup semi-sweet chocolate chips or dark chocolate chips
- Flakey salt, for garnish

Prep time: 5 minutes

Cook time: 32 minutes

Ready in: 37 minutes

Skill Level: 1

Serves: 6

Instructions

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 1/2 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.