

Snappy Turtles

Ingredients:

16 pecan halves
1 4-ounce block of caramel, cut into 16 pieces, or 16 caramel candies
16 milk chocolate disks or small pieces of chocolate
1 pinch fleur de sel or other sea salt for each candy

Instructions:

Preheat the oven to 325 degrees. Lightly grease a baking sheet or line it with parchment or silicone.

Spread the pecans around the sheet, keeping them as far apart from each other as possible. Flatten each caramel piece into a round about the size of a half dollar, and place the caramel pieces on top of the pecans.

Heat the candies in the oven for 2 to 3 minutes, until the caramel starts to melt. Remove them from the oven, and press a piece of chocolate on top of each candy. Sprinkle a little of the salt on top.

Allow the candies to cool before removing them from the pan and placing them on parchment paper. Makes 16 candies.