



North Pole's Narwhal – the Unicorn of the Sea

This creature inspires myths and wonderful stories. The Narwhal is a medium sized whale that really lives in the chilly waters of the Arctic Circle. It can grow to be about 13 to 20 ft. and weight about 3,500 lbs. That is about the size of a bus. Some relatives of the Narwhal are the bottlenose dolphins, belugas, harbor porpoises and orcas. They like to feed on fish, shrimp, squid, and other aquatic creatures.

The Narwhal has a six to 10 foot long tusk that people thought resembled a unicorn horn. The tusk is actually a tooth that grows through the Narwhal's upper lip. It is hollow and quite light. Some Narwhals have two tusks while others have only one. People in the 16th century even believed that they possessed magical powers.

Have fun making your own Narwhal and decorating it. They like to swim in pods of two to ten or even groups of 20 so you might have to make more than one.

North Pole's Narwhal Cookies

Directions for Making 3 Narwhals at a Time:

3 (2-1/2 inch) thin pretzel sticks
6 whole unsalted pecan halves, divided
3 (3 inch long) pretzel twists – ancient grain braided type
3 caramels

Decorations: As desired
1/4 cup melted dark chocolate
Sun flower kernels
Blue sugar sprinkles
Confectioners' sugar

Preheat oven to 300 degrees F.
Using 9 inch long release aluminum foil sheet, fold into accordion shape.
Place on cookie sheet.

Shorten pretzel sticks if needed; cut 3 pecans in half widthwise to form 6 fins.

Cut one caramel lengthwise in half; cut widthwise in half forming four strips.
Push them together to form one 3 inch long strip. Place on top of one pretzel twist.

To prepare each Narwhal:

Place pretzel and caramel in one fold of foil. Prepare remaining caramels and pretzels in the same way. Place each one in a fold of foil. Place in preheated 300 degree F oven for 5 to 6 minutes to soften caramels.
Remove from oven.

Mold caramel around pretzel; insert one pretzel stick in the front of animal; one pecan half on each side for fins, and one whole pecan in the back for a tail. Place on waxed paper until firm. Repeat with remaining pretzels.

When cool, decorate your Narwhal with spots of melted chocolate, sunflower kernels, sprinkles of blue sugar, or dust with confectioners' sugar. Have fun! Welcome to the World of the Narwhal!

Cook's Note: I found it easier to make about 3 at a time. I made about 12 narwhals.

About the Recipe:

It's fun to design your own Narwhal cookies. You will discover that they are so delicious since you use salted pretzels, pecans, and caramels. They must be magic!

Find Out More about Narwhals

<http://pepsisummersdolls.blogspot.com/2012/12/winter-and-narwhals.html>

<http://narwhalnewsnetwork.com/pictures-of-narwhals1/>

<http://www.today.com/news/10-things-you-never-knew-about-north-pole-1C7657750>