



Chocolate Pecan Turtle Treats

A super easy way to make those tasty bar cookies

8 ounces original graham crackers
1-1/2 cups pecan halves, chopped
1/4 teaspoon salt
1 (14 ounce) can Leche sweetened condensed milk
1/2 cup dark chocolate chips or broken dark chocolate
1/2 cup milk chocolate chips or broken milk chocolate
1/4 to 1/3 cup chopped pecans

- Preheat oven to 350 degrees F. Line a shallow 9x9 inch ovenproof pan with parchment paper with ends extending over the pan for easier removal.
- Spray bottom and sides with nonstick vegetable spray.
- Break graham crackers into pieces; place into food processor; process until very fine texture. Place into a large bowl.
- Add chopped pecans to graham cracker crumbs; mix.
- Stir in salt and condensed milk; mix thoroughly; the mixture will be a little sticky.
- Place dough into the prepared baking pan; wet your hands with cold water to firmly pat dough evenly and smooth on top.

- Bake in preheated 350-degree F. oven for 30 to 35 minutes; do not overcook.
- Remove from oven; sprinkle with dark and milk chocolate chips; when chocolate melts spread over the entire top evenly; sprinkle with chopped pecans as desired. Let cool; place in refrigerator to firm chocolate faster.
- Using the overlapped parchment paper, remove chocolate square from baking pan. For serving: trim off crusted edges; cut into 16 squares.
- If desired: cut squares in half to make 32 small mini bars.

Cook's Note: If desired, toast the pecans to enhance their flavor.

About the Recipe: Turtle candy has always been a family favorite. This recipe is an easy way to make some cookie squares filled with soft caramel-like pecan filling, covered with combined dark and milk chocolate. Serve squares as a special dessert or snack treat. They are super easy to make.