

Chocolate Turtles
Ashley Uhl Family Recipe
Servings: 15-20

Ingredients:

Around 20 ounces of milk or semi-sweet chocolate chips
1 lb. of pecans
1 can of sweetened condensed milk

Directions:

1. **Making dulce de leche** - Remove label from can of sweetened condensed milk and place in large saucepan, covering completely with water.
2. Turn on medium heat and wait for it to slowly simmer (small bubbles constantly rolling up from the bottom). Once the simmering starts, put on a timer for 5 hours.
3. Make sure to watch the pot and refill as needed, about every 30 minutes or so. The can should always be completely covered in water. I recommend pouring it all the way up to the top of the pan to give yourself a little wiggle room instead of just over the can. (If the can becomes exposed at any point the process may not work properly, and/or the can could also explode.)
4. When the 5 hours is over, use tongs to remove the can from the water VERY carefully as the can will be extremely hot. Let rest until completely cool – it will take hours. Again, if you open the can before it's completely cool it could explode. (I usually make the dulce de leche days ahead of the rest of the turtle.)
5. **Making the remaining turtle** - Place a piece of parchment paper on a baking sheet. Melt 2 cups of chocolate chips in a double boiler. When completely melted and smooth, pour a spoonful of chocolate onto the paper and use the back of the spoon to spread into sand dollar sized pools. Put baking sheet in refrigerator for 30 minutes to cool.
6. Open the can of completely cooled dulce de leche and scoop out a heaping tablespoon. Place dulce de leche on top of the cooled chocolate bottom. Spread the dulce de leche out to almost meet the edge of the chocolate.
7. Place 3 pecans equally spaced on top of the dulce de leche and push down. If chocolate is starting to soften during this process, put back in the fridge.
8. Melt the remaining chocolate chips in double boiler. When completely smooth, pour a spoonful over the dulce de leche and pecans and spread to cover the entire chocolate bottom and dulce de leche. Approximately half of the pecans should still be exposed.

9. Put back in fridge until chocolate is completely hardened, about 1 hour. Keep in fridge until ready to eat. Turtles will keep for 3-4 days.