



Turtle Cookie Cups

INGREDIENTS:

Cookies:

- 2 sticks (one cup) butter (softened)
- 1 ½ cups sugar
- 2 eggs
- 1 teaspoon of vanilla extract
- 2/3 cup unsweetened cocoa powder
- 3 cups flour
- ½ teaspoon salt
- ½ teaspoon baking powder

Toppings:

- 1 bag of Wilton's candy melts in milk chocolate
- 2 cups of chopped pecans and about 60 whole pecans
- 32 Kraft caramels (unwrapped)
- 1 can (14 oz) sweetened condensed milk
- 1 stick (1/2 cup) butter

DIRECTIONS:

Cookies:

- Preheat oven to 350 degrees
- Add butter, sugar, eggs and vanilla together in a large mixing bowl
- Blend on medium speed with a mixer until smooth
- Gradually add dry ingredients and mix until smooth (use clean hands at the end, and knead into a soft ball of dough)
- Use a small cookie scoop (I used one that holds ½ tablespoon of batter) to portion your dough into mini muffin tins that have been sprayed with non-stick spray
- Use a tart shaper, or a wooden spoon to press the dough into a cup shape.
- Bake at 350F degrees for 7-8 minutes and remove from oven.
- Press centers in a second time and allow cups to cool for just a couple of minutes.
- Use a small paring knife to pop each cup out and allow them to cool on the counter.

Toppings:

- Place caramels, sweetened condensed milk and butter into a medium saucepan and heat on medium over the stove until all of the caramels are melted.
- Heat milk chocolate candy melts in the microwave in 30 second increments until melted and smooth.
- Place chopped pecans into a small bowl.
- To assemble, dip top edge of cup in candy melts and then in chopped nuts.
- Place caramel sauce into a sturdy zip top bag and clip a corner.
- Pipe caramel into each cup until filled completely and top with a whole almond.
- Allow caramel and chocolate to firm up.
- Store in an airtight container for 2-3 days.
- Enjoy!