

## TURTLES

*Makes 20 pieces*

Unsalted butter for greasing  
100 pecan halves or 100 whole cashews, toasted  
(about 1 pound)  
One 14-ounce can sweetened condensed milk  
1 cup light corn syrup  
10 ounces bittersweet chocolate,  
coarsely chopped  
1 tablespoon vegetable oil



Line baking sheets with parchment paper and coat the paper lightly with butter. Arrange all of the pecan halves or cashews on the parchment paper in groups of 5, with 1 piece forming the head and 4 pieces as the legs of a turtle. Make sure that all the nuts in each group touch in the center.

Combine the sweetened condensed milk and corn syrup in a heavy 3-quart saucepan. Cook the mixture over medium heat, stirring constantly with a wooden spoon, until the mixture turns the color of medium caramel, a deep beige or light tan. Remove from the heat.

Grease 2 serving spoons lightly. Working quickly, very carefully spoon 1 tablespoon of the hot caramel mixture onto each group of nuts to hold them together and form the body of the turtle. Let cool thoroughly, about 1 hour at room temperature.

Melt the chocolate in a double boiler or microwave. Stir in the oil. Use a spoon or parchment paper cone to drizzle or pipe the chocolate over the caramel, completely covering the caramel and forming each turtle shell. Let the turtles set at room temperature until firm, or place them in the freezer for about 3 minutes to set the chocolate.

Note: Store the candies at room temperature in an airtight container.

Adapted from the CIA's *Baking at Home* cookbook.  
©2015 The Culinary Institute of America



[www.ciachef.edu](http://www.ciachef.edu)