



Recipe

PEAR CHIP TURTLE CLUSTERS

by J Trogstad

Serves 4

Prep time: 15 minutes

Cook time: 2 minutes to melt chocolate

Ingredients

1 bag Seneca Snacks Pear Chips

1 bag of caramels

1 cup dark chocolate, melted

1 cup semi-sweet chocolate, melted

1-1½ cups pecans, halved

coarse sea salt as garnish (optional)



Directions

Spread the pear chips on a flat layer on a parchment paper lined baking sheet.

Flatten caramel pieces so that they are about ¼-1/2" thick and place one caramel on each pear chip.

Drizzle the chips with the melted chocolate and top with pecan pieces before the chocolate completely dries (you have about 1-2 minutes to get this accomplished).

Sprinkle with a touch of coarse sea salt and allow to fully harden.

Tips

You can use any type of chocolate that you like but the combination of the dark and semi-sweet chocolates is a winner with everyone.

If your turtle clusters do not harden completely on their own, place the clusters while still on the baking sheet in the fridge for a few minutes before enjoying.