

Chocolate Chokis® Turtles

Ingredients

- 1/2 cup light brown sugar
- 1/2 cup butter
- 5 oz Chokis®
- 5 oz semi-sweet chocolate
- 1 cup pecans
- 1/8 tsp salt
- 1/2 cup condensed milk
- 1/2 cup sugar
- 1/2 tsp vanilla extract
- 1 pinch sea salt

How to make it

1. Place both sugars, condensed milk, butter, salt and corn syrup in a pot and simmer over medium-high heat stirring constantly until the mixture reaches 230°F for about 10 to 15 minutes.
2. Cover the Chokis® with the hot caramel and decorate with halved pecans.
3. Melt down the chocolate in the microwave for 20 seconds then take the bowl out and give it a stir. Place the bowl back in the microwave and repeat the process of cooking for 20 seconds, stopping, stirring and returning to the microwave until the chocolate has melted.
4. Cover the turtles with chocolate and sprinkle with sea salt if desired. Cool down at room temperature.



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 5 min | 15 min | 20 min | 8-10 |

Made with



Chokis®