



Garden Fresh Farm Recipes

Carmel Fudge Turtle Cookies

Dress up easy sugar cookies with melted caramels, easy fudge topping and crunchy pecans in a classic turtle cookie combo.

Ingredients:

1 pouch Sugar Cookie Mix
Butter and egg called for on cookie mix pouch
2 tablespoons all-purpose flour
18 caramels, unwrapped
1 tablespoon milk
1 cup hot fudge topping
36 Pecan halves



Directions:

Make cookie dough as directed on package, stirring in flour. Roll dough into 1-inch balls; place about 2 inches apart on un-greased cookie sheets. Bake at 375°F 11 to 12 minutes or until set. Cool 1 minute; place cookies on cooling rack.

Microwave caramels and milk uncovered on High 1 minute to 1 minute 30 seconds, stirring once, until caramels are melted. Dip one side of each cookie at an angle into caramel mixture to coat top half; spread if necessary. If caramel thickens, add up to 1 teaspoon additional milk and reheat.

Spread about 1 teaspoon fudge topping on top of each cookie. Place pecan half on topping. Let stand about 15 minutes until toppings are set.