

Turtle Cookies

Ingredients

- 1 cup flour
- ⅓ cup cocoa powder
- ¼ tsp salt
- ½ cup butter, at room temperature
- ⅔ cup sugar
- 1 egg, separated (see notes)
- 1 egg white
- 2 tbsp milk
- 1 tsp vanilla
- 1¼ cups pecans, chopped finely
- 16 soft caramel candies
- 3 tbsp heavy cream



Instructions

Making the Cookie Dough:

1. In a bowl whisk together the flour, cocoa, and salt. Set aside.
2. With a mixer beat together the butter and sugar until light and fluffy, about 2 minutes.
3. Then add the egg yolk (see notes), milk, and vanilla and combine.
4. Slowly add the flour mixture and mix until just combined.
5. Now it's time to chill the dough: wrap the dough in plastic wrap and refrigerate until it is firm, about 1 hour. OR put it in the freezer for 30 minutes.

Putting the cookies together:

1. Preheat your oven to 350 degrees.
2. Line a baking sheet with parchment paper. Set aside.
3. Whisk 2 egg whites in bowl until they are frothy. Set aside.
4. In another bowl, place the chopped pecans. Set aside.
5. Using your hands, roll the dough into 1 inch balls, then dip them in the egg whites, then roll in the chopped pecans.
6. Place the balls 2 inches apart on the baking sheets.
7. Then using a ½ tsp measuring spoon, make an indentation in centre of each ball (see above picture).
8. Bake the cookies until set, about 10-12 minutes.

Preparing the caramel:

1. Just as the cookies are done baking, it's time to make the caramel sauce.
2. Microwave the caramels and cream in a bowl for 1 - 2 minutes, stirring a couple of times during the melting process.
3. Once cookies are baked, remove them from the oven, and gently repress the existing indentations (they will have bubbled up a bit and you need an indentation for the caramel).
4. Fill each indentation with ½ tsp of the caramel mixture.
5. Cool for about 5 minutes, then transfer the cookies to a wire rack to cool completely.

Notes

Regarding the separated egg...I didn't separate my egg...I actually just added the whole egg to the cookie recipe, and the cookies turned out amazing! I think the addition of just the yolk is supposed to (in theory) make the cookie more soft. The choice is up to you really, but my cookies were perfectly soft. :)