

Turtles

Revised 12-01-25

Turtles

From David Lehr, nephew*

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*Relation to Andy and/or Flora Lehr

Ingredients

Sugar	2 cups
White corn syrup	1 cup
Half & Half	2 cups
Nulomoline	½ cup
Lecitin	½ teaspoon
Butter	¼ cup
Salt	½ teaspoon
Vanilla	1 teaspoon
Dipping milk chocolate	3 pounds
Pecan halves	300 – about 1 pound

Directions

1. Combine sugar, syrup, Half & Half, Nulomoline and Lectin in a 3-quart heavy pan
2. Bring to a boil, stirring for 3 minutes
3. Cut up the butter and add to the pan. Cook on medium to high heat stirring with wooden spoon until 230 F degrees
4. Turn heat to medium & with slow continuous stirring until 246 F degrees
5. Remove from heat
6. Add salt and vanilla stirring slowly
7. Butter cookie sheets
8. Place two pecan halves side-by-side, spaced out for each turtle
9. Use funnel to put hot caramel on each set of pecans
10. Let cool
11. Melt dipping chocolate in a double boiler
12. Dip turtles in chocolate and place on cookie sheet
13. Let set up

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14. Place in freezer for a few minutes