



Best Pecan Turtle Candies

Description

Ingredients Best Pecan Turtle Candies

6 tbsp Swerve Brown
3 tbsp Bocha Sweet (or allulose or xylitol)
5 tbsp butter divided
1/2 cup heavy whipping cream
1/4 tsp xanthan gum
1/4 tsp sea salt
2 cups pecan halves
4 ounces sugar free dark chocolate chopped
More sea salt for sprinkling, if desired

Instructions Best Pecan Turtle Candies

- In a large saucepan over medium heat, combine the sweeteners and 4 tablespoons of the butter. Bring to a boil and cook 3 to 5 minutes, watching carefully so it doesn't burn. Remove from heat and add the cream. The mixture will bubble vigorously.
- Return the mixture to heat and bring back to a boil. Boil 3 minutes, watching carefully. Sprinkle the surface with xanthan gum and whisk to combine.
- Whisk in the salt. Let the caramel cool until thickened but still pourable, about 1 hour
- Meanwhile, preheat the oven to 350F and line a cookie sheet with parchment or a silicone baking mat. Spread the pecans out on the mat in a single later and bake 7 to 10 minutes, until toasted. Arrange the pecans in clusters of 3 or 4, making about 20 to 24 clusters.
- Drizzle a few teaspoons of caramel over each pecan cluster, making sure some caramel is touching each of the pecans. Place the cookie sheet in the freezer to set the caramel.
- In a small bowl set over a bowl of barely simmering water, combine the chocolate and the remaining tablespoon of butter. Stir until melted and smooth, then drizzle over the chilled clusters.
- Sprinkle with sea salt if desired, and let set.

Category

1. Gluten Free Recipes

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