



Festive Turtles:

1, 12 oz. package caramels

1 can sweetened condensed milk

1 tsp. vanilla

1, 8 oz. canister SACO Dolci frutta

4 oz. white Dolci frutta

Pecan Halves, intact

On medium heat, place caramels in saucepan with sweetened condensed milk and vanilla. Melt completely and allow to cool for 30 minutes. Place waxed paper on flat surface that you can carry. Place 5 pecan halves in a circular shape, as you see in the image, with ends all meeting in the middle. Place large Tablespoonful of caramel on center of where the pecans meet, allowing to ooze over sides. Allow caramel to set; about 1 hour. Melt Dolci frutta according to package directions. Pour 1 to 2 Tablespoon of melted chocolate Dolci frutta over caramel, again allowing it to ooze over sides. Allow chocolate to harden, placing in refrigerator if desired for quicker drying. Placing melted white Dolci frutta in pastry bag with fine tip, or in plastic bag, cutting small hole in bottom corner for distribution, squeeze small dots on top of hardened chocolate Dolci frutta.