

COOKIES & CANDY

ALAGA TURTLE CANDIES

Nikki Norman

192 pecan halves
1 pt. half and half
2 c. granulated sugar
1/2 tsp. salt
1 c. ALAGA Cane Syrup
1/3 c. butter
1 T. vanilla extract
1 (12-oz.) pkg. semi-sweet chocolate morsels

Arrange pecans in groups of 4 on greased baking sheets. Set aside. In a large heavy saucepan over medium, heat 2 c. of half and half to lukewarm. Add sugar, salt and ALAGA Cane Syrup to the half and half in pan. Cook stirring constantly until mixture boils. Very slowly stir in the remaining half and half so that the mixture does not stop boiling. Cook and stir constantly for 5 minutes. Turn heat to low and add butter 1 tsp. at a time. Boil gently while stirring constantly until 248 degrees is reached on the candy thermometer. Remove from heat and stir in the vanilla. Pour about 1 tsp. of the slightly cooled caramel mixture over the center of each group of pecan halves. Cool 10 minutes. Melt the chocolate morsels in a double boiler or heavy saucepan. Spread over each turtle. Makes 48 turtles.