



Chocolate Turtle Cookies

{makes 20-24 cookies, from bakeat350.net}

24 pecan halves
2 1/2 cups unbleached, all-purpose flour
1/2 cup Dutch-process cocoa
2 teaspoons baking powder
1 cup salted butter, cut into tablespoons
1/2 cup Imperial Sugar Extra-Fine Granulated Sugar
1/2 cup lightly packed Imperial Sugar Light Brown Sugar
1 teaspoon vanilla extract
1/2 teaspoon instant espresso powder
1 egg
24 soft caramel candies, unwrapped
milk chocolate chips
fleur de sel, or other sea salt

In a skillet, toast the pecans in a pan until fragrant. Set aside.

Whisk the flour, cocoa, and baking powder together. With an electric mixer, cream the butter and sugars together for several minutes. Stir the vanilla and espresso powder together. Add to the bowl along with the egg and beat until combined.

In three additions, add the flour mixture on low speed. Scrape the sides and bottom of the bowl. Beat until the dough comes together. Refrigerate for 30 minutes.

Preheat oven to 350. Line two cookie sheets with parchment.

Scoop the dough using a 2-tablespoon cookie scoop. Divide each dough ball in half. Press a caramel onto the bottom half, squishing it a bit to make it fit inside the diameter of the dough. Top with 3-4 milk chocolate chips. Press the top of the dough ball on top of and around the bottom, encasing the caramel and chocolate.

Lightly press a toasted pecan on top and sprinkle with a small pinch of fleur de sel.
Bake for 12-14 minutes, or until the cookies appear done. Let rest on the cookie sheet for 1 minute, then transfer to a wire rack to cool completely. For the gooiest centers, serve warm.