

Turtle Fudge

written by The Recipe Exchange | November 23, 2022

Ingredients

3 cups semisweet chocolate chips
1 (14-ounce) can sweetened condensed milk
2 tablespoons butter
1 cup chopped pecans
30 soft caramel candies, unwrapped
3 tablespoons heavy cream

Directions

Line an 8×8 baking pan with aluminum foil, making sure to leave some overhang for easy removal. Lightly grease the sides of the foil in the pan (to prevent the caramel from sticking to the foil) and set aside.

Add the chocolate chips, sweetened condensed milk, and butter to a large saucepan. Heat over medium heat, stirring well until the mixture is completely smooth. Add in the chopped pecans and stir until fully combined. Set aside.

Add the caramel candies and heavy cream to a microwave safe bowl. Microwave in 20-30 second increments, stirring well after each increment, until the mixture is melted and smooth.

Add half of the fudge to the prepared baking pan and smooth it out. Add all of the caramel on top and evenly distribute it on top of the fudge. Add the remaining half of the fudge and spread it out evenly over the caramel.

Transfer fudge to the refrigerator for 3-4 hours (or overnight) or until the fudge is solid enough to cut into squares. Cut into small pieces and enjoy!