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## Pretzel Turtles

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Recipes:	1	2	3	4	5	6
Makes:	60	120	180	240	300	360
<b>Ingredients:</b>						
Mini pretzels	60	120	180	240	300	360
Rolo candy	13 oz.	26 oz.	39 oz.	52 oz.	65 oz.	78 oz.
Pecan halves	60	120	180	240	300	360

### Assembly Directions:

Line a cookie sheet with foil. Spread the mini pretzels out on the foil, and top each one with a piece of Rolo candy. Bake at 250 degrees for 4 minutes. Remove the pan from the oven. Put a pecan half on top of a Rolo, and press it down, so the melted candy fills the pretzel. If the Rolo resists when you try to push it down, put the cookie sheet back in the oven for 1 more minute, so it can melt more. Top all of the Rolos with the pecan halves as directed above. Slide the piece of foil (with the candy still on it) off the warm cookie sheet onto a cool cookie sheet. Put the cool cookie sheet with the candy on it into the refrigerator for 15-20 min or until the chocolate is set. Remove the cookie sheet from the refrigerator.

### Freezing Directions:

Put the candy in a rigid container, separating the layers with waxed paper. You can use freezer bags, but be warned that the pretzels will get broken as the bag is jostled around in your freezer. Seal, label and freeze.

### Serving Directions:

Remove the desired number of candy pieces from the freezer and allow to come to room temperature. You can serve them chilled, but the caramel is easier to eat at room temperature.

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