



## PECAN TURTLE TARTELETTES

- 1/3 cup **TSG Classic Caramel Sauce**
- 1/2 cup chopped pecans, toasted
- Pinch of salt, optional
- TSG Dark Chocolate Espresso Sauce**
- 1/2 pkg **TSG Tartelettes** (15)

1. Mix caramel sauce, pecans and salt, if desired, in small bowl.
2. Spoon about 1/2 tsp chocolate sauce into each tartelette. Top with pecan mixture. Drizzle with additional chocolate sauce.

**Makes 15 tartelettes**

**To Toast Chopped Pecans:** Spread nuts in shallow baking pan; bake in 350°F oven until golden, 6 to 8 minutes, stirring once. Or, spread nuts on microwave-safe plate; microwave, uncovered, on HIGH until golden, 3 to 4 minutes, stirring once.