

small batch turtle bars

recipe: Kelsey Siemens

<https://www.thefarmersdaughter.com/blog/turtle-bars-small-batch/12/12/2021>

yields: one 8x8-inch pan

shortbread layer:

1/2 cup (113g) salted butter, softened

1/3 cup (66g) packed brown sugar

1/2 tsp vanilla extract

1 1/4 cup (156g) all purpose flour

pinch of salt

1/3 cup chopped pecans

caramel layer:

1/2 cup (113g) salted butter

1/2 cup (100g) packed brown sugar

1/2 cup sweetened condensed milk

2 tbsp light corn syrup

chocolate layer:

3/4 cup semi-sweet chocolate chips

1/4 cup whipping cream

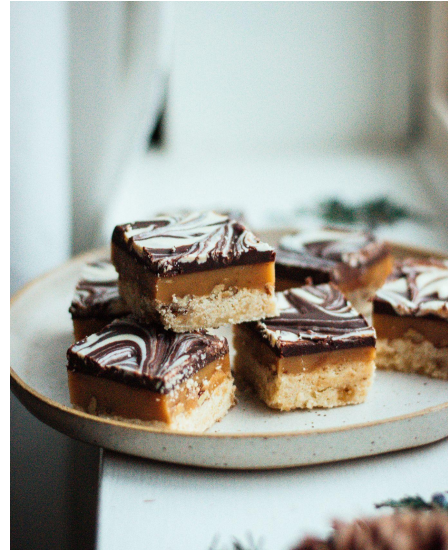
1/4 cup white chocolate melting wafers

1 tbsp whipping cream

to make the bars

Preheat the oven to 350 degrees. Line an 8x8-inch pan with parchment, lightly grease with cooking spray, and set aside.

Then make the shortbread base. In a medium bowl, cream the butter, brown sugar, and vanilla extract on high speed for 2-3 minutes, or until light and fluffy. Add the flour and pinch of salt, and mix together on low speed until combined. The dough may look quite crumbly, that's normal! Press the dough into the prepared pan in an even layer. Sprinkle chopped pecan pieces



over shortbread and gently press in. Bake for 16-18 minutes, or until the dough is lightly browned. Remove from the oven and allow to cool slightly before making the caramel layer.

To make the caramel layer: combine the butter, brown sugar, sweetened condensed milk, and corn syrup into a medium saucepan. Heat on medium-high and stir constantly until the mixture reaches a boil. Continue stirring the entire time, and cook for 4 minutes. Remove from the heat immediately and allow to cool for 2 minutes before pouring over the cooled shortbread layer, and gently spread into an even layer. Allow to cool to room temperature before transferring to the fridge to set before making the chocolate layer.

To make the chocolate layer: add the semi-sweet chocolate and 1/4 cup of whipping cream to a small bowl, and microwave on 10 second intervals, stirring after each one, until melted. Repeat this method with the white melting wafers and 1 tbsp of whipping cream. Spread the semi-sweet chocolate chips over the chilled caramel layer, and then dollop the white chocolate evenly over top.

Use a knife or toothpick to swirl the chocolates together. I start on the top left of the pan, and work top to bottom moving to the right side with each pass. Then repeat this process by again starting in the top left, but work left to right, moving to the bottom of the pan with each pass. There is no wrong way to do this! I do recommend stopping the marbleizing process earlier than you think, so you don't mix too much and end up with a muddy pattern.

Transfer the bars back to the fridge to let the chocolate set for an hour or two.

To cut the bars, simply lift the parchment paper out of the pan, and transfer to a cutting board. Carefully score the chocolate with a knife and then cut for clean lines. I usually trim the very outside edges so that all the squares are nice and straight (these edges are great to snack on as you work!). Store in an airtight container in the fridge for a couple weeks, or in the freezer for several months.