



## [Turtle Bites](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 20 minutes

Cook time: 32 Minutes

### Ingredients:

- ¾ cup Butter
- ¾ cup Brown Sugar
- 1 cup Flour
- 1 cup Old Fashioned Oats
- 1 tsp Baking Soda
- 6 oz Semisweet Chocolate Chips
- 12 oz [Caramel Bits](#)
- 2 TBSP Water
- 24 Pecan Halves

### Directions:

- Preheat oven to 350°.
- In a mixing bowl cream together the butter and sugar.
- Stir in the flour, oats and baking soda.
- Press half of the mixture into a parchment lined and lightly sprayed 8"x8"pan and bake at 350° for 12 minutes and remove from oven.
- Sprinkle the chocolate chips over the cooked dough.
- In a microwave safe bowl (in the microwave) melt the caramel bits with the water on high for 60 seconds; stir. If not yet smooth, heat for another 15 seconds; stir. Repeat steps in 15 second increments until melted and smooth.
- Pour caramel over the chocolate chips in the baking pan.
- Sprinkle the remaining half of the dough over the caramel.
- Space the pecan halves in 4 rows and 6 columns pressing each into the dough slightly.
- Bake until browned, 18-22 minutes.
- Let cool.
- Remove from pan and cut so the pecans are in the center of the bites.
- Store in an airtight container.
- Makes 24 Turtle Bites