

Turtle Tassies

From *Betty Crocker Fix With a Mix Desserts* cookbook



1 pouch (1 lb 5 oz) Betty Crocker sugar cookie mix
Butter and egg called for on cookie mix pouch
2 bags (14 oz each) caramels, unwrapped
1/3 cup whipping cream
2/3 cup dark chocolate chips
1/2 cup chopped pecans

Preheat oven to 375°. Lightly spray 48 mini muffin cups with cooking spray.

Make cookie mix as directed on pouch, using butter and egg. Shape dough into 48 1-inch balls. Press 1 ball into bottom of each muffin cup, pressing up sides to fill cups (or use wooden tamper). Bake 8-9 minutes or until edges begin to brown.

Meanwhile, in 3-quart saucepan, heat caramels and whipping cream over medium heat, stirring frequently, until melted. Reduce heat to low.

Remove pans from oven; gently press end of wooded spoon handle into bottoms and against sides of cookie cups to flatten, being careful not to make hole in dough. Bake 2-3 minutes longer or until edges are a light golden brown. Immediately spoon 1/2 tsp (about 4-6) chocolate chips into each cookie cup.

Spoon about 1 tbsp caramel mixture into each cookie cup. Immediately top with pecans. Cool 5 minutes; remove from pans with narrow spatula.