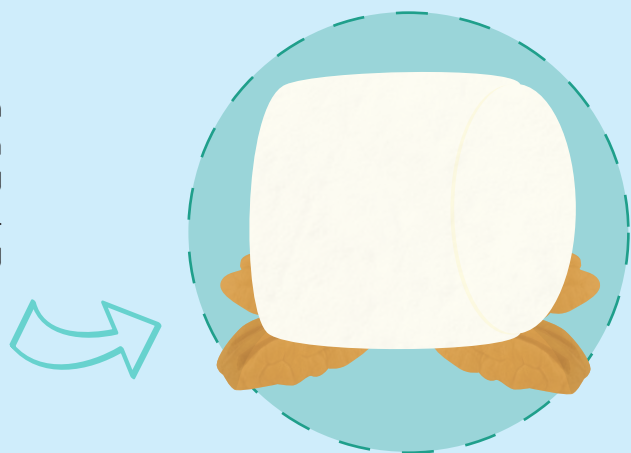


Chocolate Marshmallow Turtles

You will need:

- 48 shelled pecans
- 12 medium sized marshmallows
- 12 small marshmallows
- 120g / 40oz Chocolate Chips
- 15g / 1tbs Vegetable shortening

1 Put the pecans in groups of 4 on a microwavable baking sheet lined with non stick paper. Place the medium sized marshmallows on top of each set of 4 pecans (the marshmallow is the body and pecans are the legs.)



2 Microwave on high for 15-30 seconds or until the marshmallows just start to puff.

3 Place the chocolate chips and the vegetable shortening into a small bowl. Microwave on medium for 2-4 minutes, stirring frequently, until the chocolate melts.



4 Spoon the melted chocolate mixture over the top of each turtle to cover the marshmallow. Add a small marshmallow to the front of each turtle body, by sticking to the melted chocolate, to make a head.

Leave to set completely before serving.

Recipe taken from The Complete Cookbook – Colour Library Books