

Matcha Turtles

Ingredients: *(Makes about 10-15 turtles)*

For the homemade caramel sauce:

1 can coconut cream (13.5 oz)

1 cup coconut sugar

2 tbsp maple syrup

1 tsp vanilla

1/2 tsp salt

For the turtles:

2 cups pecans

1/2 tbsp [Tenzo matcha](#)

12 oz white chocolate chips

Supplies

Baking sheet

Parchment paper

Medium pot

Spoon

Directions:

1. *Prepare the caramel sauce:* In a medium pot, combine 13.5 oz coconut cream and 1 cup coconut sugar. Stir well. Heat the mixture on high for 5 minutes or until bubbly. Add in 2 tbsp maple syrup. Reduce to a simmer. Let the mixture simmer for 15-20 minutes, stirring occasionally. The caramel will be done once a thick consistency has formed. Remove from heat. Add in 1/2 tsp salt and stir.
2. *Prepare the pecans:* Line a baking sheet with parchment paper. Using a spoon, dip the pecans in the caramel and form into small chunks, using about 3-4 pecans per chunk. Freeze for 20 minutes.
3. *Prepare the chocolate:* 5 minutes before you take the pecans out of the freezer, melt the white chocolate chips in the microwave in 30 second intervals. Add in 1/2 tsp Tenzo matcha and stir until combined.
4. *Prepare the turtles:* Take frozen pecan chunks out of the freezer. Dip the pecan chunks in the matcha chocolate and place on the parchment paper lined baking sheet. Let the chocolate sit out for 20 minutes on the counter, or place back in the freezer for 10 minutes or until the chocolate has hardened.