

[Chocolate Turtles \(Paleo, Gluten Free\)](#)

Adapted from [Meghan Telphner](#)

Turtles, turtles, yeah, yeah, yeah...

No Valentine's Day is complete without chocolates and one of my favourite chocolates is Turtles. Of course, the traditional boxed ones don't work with my new clean eating regime as they are loaded with refined sugar and other not so great ingredients. So, I am so excited to share with you a healthier version that is OMG delicious. Although these look like they might be complicated, they are super easy to make. You will feel like a professional chocolate maker after creating these super treats.

Happy Valentine's Day!

Sansational!



Makes 10 bigger turtles and 20 smaller ones

FOR THE CHOCOLATE

1/3 cup raw cacao powder (I like [Giddy Yoyo](#))
1/3 cup coconut oil
2 tbsp maple syrup (or add a little more if you like it sweeter)

FOR THE CARAMEL FILLING

8 medjool dates, pitted
2 tbsp almond butter
2 tbsp coconut oil
1 tsp vanilla extract

TURTLE LEGS

30 pecans

AND

Sea salt crystals

Directions:

1. Place a cookie sheet in the freezer to chill lined with parchment paper or a Silpat sheet.
2. FOR THE CHOCOLATE: Over low heat, melt together the coconut oil, cacao powder, and maple syrup.
3. FOR THE CARAMEL FILLING: In your food processor or high speed blender, mix together dates, almond butter, coconut oil, and vanilla until smooth and creamy. Place in freezer for 20 minutes.
4. Remove cookie sheet from freezer. Dollop about 1/2 tbsp of chocolate into ten circles, spreading around slightly with the back of a spoon. It will harden quite quickly due to the chilled cookie sheet.
5. Remove caramel filling from freezer and roll into 20 evenly sized balls. Take one ball of caramel and squeeze flat, place three pecans inside, pointing outwards with some of the nut hanging over the caramel. Add another ball of caramel over top, and place this on top of the one of the chocolate circles. Repeat for remaining nine turtles.
6. Re-melt chocolate if it has hardened and scoop about 1 tbsp of chocolate over each turtle. It doesn't need to be tidy. Use the back of a spoon to move the chocolate around if necessary.
7. Top each turtle with sea salt crystals.
8. Place in the fridge to set for 20 minutes.
9. Serve chilled!

Sansational Tip:

I really like using a Silpat sheet as it results in the bottom of the turtles with professional looking lines.