

Turtle Oatmeal Cookies

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Ingredients

- 2¾ sticks unsalted butter, softened
- ¾ cup packed brown sugar
- ½ cup granulated sugar
- 2 eggs
- 1 tsp. vanilla extract
- 1½ cups all-purpose flour
- 1 tsp. baking powder
- ½ tsp. salt
- 3 cups rolled oats
- ¾ cup chocolate chips
- ½ cup chopped pecans, plus 48-52 pecan halves for decorating
- 26 melting caramels, halved
- 4 oz. chocolate for drizzling



Directions

1. Preheat your oven to 350°F and grease cookie sheets or line them with aluminum foil.
2. Combine the flour, baking soda, salt, and rolled oats in a medium mixing bowl. Mix until ingredients are well-combined.
3. Combine the butter and sugars in the bowl of a stand mixer or other large mixing bowl. Beat until well-combined and creamy.
4. Stir in the eggs and vanilla extract and beat until well-combined, being sure to scrape the edge of the bowl.
5. Add the dry ingredients to the wet ingredients in thirds. Stir until well-combined.
6. Stir in the chocolate chips and chopped pecans until they are evenly distributed throughout the dough.
7. Form the dough into golfball-sized balls using a cookie scoop and press half a caramel into the center of each ball. Arrange the cookies on the cookie sheets approximately 2" apart.
8. Bake the cookies for 8-10 minutes, or until they begin to turn golden brown and the caramels melt. Immediately press a pecan half into the melted caramel upon removing the cookies from the oven.
9. Let the cookies cool on the cookie sheets for approximately 5 minutes, then remove them to a cooling rack to cool completely.
10. When the cookies are cool, melt the remaining chocolate in a double boiler or microwave and drizzle the melted chocolate on top of the cookies. Store in an airtight container, separating the layers of cookies with waxed paper.