

Dark Chocolate Date Turtles



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In this healthy spin on the iconic classic Turtle of dark chocolate, toasty nuts and silky caramel, the caramel layer is subbed for a smashed, sun-sweetened medjool date. The caramel-like sweetness of the dates offers a natural alternative to the traditionally sugar-loaded turtle. Make a batch in advance and then store in the fridge or freezer for late-night sugar cravings and after-school snacks. Original Recipe from by Julia Heffelfinger, adapted by Elizabeth Karmel from the [Rancho Meladuco Date Farm](#)

Makes 16-24

Ingredients:

- 8-12 Rancho Meladuco Medjool dates
- 1/2 cup toasted pecan halves or other favorite nuts
- 1/2 generous cup dark chocolate or favorite chocolate chips or wafers
- ½ teaspoon coconut oil
- Flaky sea salt, such as Fleur de Sel for sprinkling

Method:

1. Using a sharp paring knife, cut a lengthwise slit along the top of each date. Discard the pits and cut the date in half. Using your hand, smooch the dates flat, and set aside.
2. Meanwhile, On a parchment lined quarter sheet pan, assemble your turtles by making an upside-down or right-side up “Y” with the three pecan halves. Press a half date into the pecans leaving the tops exposed so that they look like a turtle’s head and feet.
3. Meanwhile, in a [Wilton chocolate melter](#) or microwave safe bowl, melt the chocolate. Stir in the coconut oil until it is melted and glossy.
4. [In a microwave, melt half of the chopped chocolate on HIGH for 30 seconds. Repeat until it’s beginning to melt, about 1 minute. Add the remaining ½ of the chocolate and stir until smooth. Stir in the coconut oil until it is melted and glossy. Let cool slightly.]
5. Spoon the warm chocolate onto each turtle and sprinkle with flaky sea salt. Return to the refrigerator and chill until firm, about 30 minutes. Enjoy!

Make Ahead:

The turtles can be stored in an airtight container in the fridge or freezer for up to 1 month. Let the chocolate firm up in the fridge before transferring them to a separate container.