Pretzel Pecan Turtles
by www.NeatheringOurFest.com

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Ingredients:
1 Bag of regular sized pretzels
1 Bag of individually packaged Rolos 1 Bag of pecan halves

Directions:

-Preheat your oven to its lowest setting. Mine goes down to 170 but anywhere between 170 and 200 is good.
-Line your cookie sheet with parchment paper or a silicone baking mat. This is important because it helps the cookies come off the baking sheet easily in a few minutes. (Literally - just a few minutes is all it takes!)
-Put a single layer of pretzels on the cookie sheet, spaced about a 1/2 inch or so apart.
-On each pretzel, put one unwrapped Rolo candy.
-Put these in your oven for about 5-7 minutes, until the Rolos start to melt and tip over a bit.
-Once the Rolos are melted enough, pull them out of the oven and immediately press the pecans down into the Rolos - smushing it together with the pretzel.

From the kitchen of Skye from NeatheringOurFest.com