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## **SNAPPY TURTLE COOKIES**

- 1 1/2 Cups Sifted Flour
- 1/4 Teaspoon Baking Soda
- 1/4 Teaspoon Salt
- 1/2 Cup Butter
- 1/2 Cup Packed Brown Sugar
- 1 Egg
- 1 Egg Yolk, White Reserved
- 1/4 Teaspoon Vanilla
- 1/8 Teaspoon Maple Flavoring Pecan Halves

## **CHOCOLATE FROSTING**

- 2 Ounces Chocolate
- 1/4 Cup Milk
- 1 Tablespoon Butter
- 1 Cup Confectioners' Sugar

## DIRECTIONS

- 1. Sift together flour, baking soda and salt.
- 2. Cream butter and brown sugar well.
- 3. Add whole egg and yolk, Beat well.
- 4. Blend in vanilla and maple flavoring.
- 5. Add dry ingredients gradually, mix thoroughly.
- 6. Arrange pecan halves in groups of three on a greased baking sheet to resemble to head and legs of a turtle.
- 7. Mold dough into balls.
- 8. Dip the bottoms into the egg white and press lightly onto the nuts.
- 9. Tips of the nuts should show around the dough ball.
- 10. Bake in a 350 degree oven for 10 to 12 minutes.
- 11. Cool on wire racks.
- 12. Combine chocolate, milk and butter in the top of a double boiler.
- 13. Heat over boiling water until the chocolate melts. Blend until smooth.
- 14. Remove from heat and add confectioners' sugar.
- 15. Beat until smooth and glossy.
- 16. Generously frost tops of cookies.