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Snappy Turtle Cookies

COOKIES

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RECIPE

Snappy Turtle Cookies are turtle shaped sugar cookies with pecans and a creamy chocolate frosting on top. Just like mom used to make.



Today was the perfect day to bake because it SNOWED! And we live in Georgia. Yay! But it also got me distracted, so as promised, here are the photo instructions (one day late – shhhh) on how to make these yummy cookies.

ABOUT ME



Hi, I'm Lise! Welcome to Mom Loves Baking where I've been sharing recipes I love since 2013. I hope you love them too!

[More about me...](#)

LOOKING FOR SOMETHING

SCRIPTURE OF THE WEEK

For to us a child is born, to us a son is given, and the government will be on his shoulders. And he will be called Wonderful Counselor, Mighty God, Everlasting Father, Prince of Peace. Isaiah 9:6

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Chocolate Turtle Apple Slices
{VIDEO}



Classic Pumpkin Roll

About This Recipe

Snappy Turtle Cookies won the 4th Pillsbury Bake-Off in 1952. Recipe on [Pillsbury.com](https://www.pillsbury.com) by Beatrice Harlib of Lincolnwood, Illinois. Above photo shows the ingredients for the cookie dough portion of the recipe.



Butter & Sugar



Butter, Sugar, Eggs, Flavor



Add Flour, Soda, Salt



Cookie Dough in Fridge

HOW TO MAKE SNAPPY TURTLE COOKIES

First you mix the butter and the brown sugar until light and fluffy. Then you add the whole egg, egg yolk and flavorings (make sure to reserve the egg white for later). Mix well. Stir in the flour, baking soda and salt. Mix well. Cover dough with plastic wrap and refrigerate for 1 hour.



Meanwhile, chop the pecans in half lengthwise.



Take chilled dough and shape into 1 inch balls. Place pecans in groups of 5 on greased cookie sheet or lined with a silicone mat such as this one. Dip each ball in egg white and gently press onto pecans. Bake 10-12 minutes at 350 degrees.



HOW TO MAKE THE FROSTING FOR SNAPPY TURTLE COOKIES

For frosting, place 1/3 cup semisweet chocolate chips, 1 tablespoon of butter and 3 tablespoons of milk in a small saucepan. Cook on low heat, stirring constantly until all is melted and combined. Remove from heat and stir in 1 cup powdered sugar (or more to make it thicker).



Your chocolate frosting should look something like this. Let cool before frosting cookies.

Frost cooled cookies.



Now comes the fun part. You can eat them! They are so yummy! I think the Maple Flavoring gives them a unique and delicious flavor. And the chocolate and pecans, of course. Enjoy!


Note: This recipe is featured on the [Southern Plate](#) website for Cookie Plan Monday!

Snappy Turtle Cookies

Snappy Turtle Cookies are turtle shaped sugar cookies with pecans and a creamy chocolate frosting on top. Just like mom used to make.

Prep Time 20 mins	Cook Time 12 mins	Total Time 32 mins
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 Print Recipe

Servings: [42 servings](#) Calories: 87kcal

INGREDIENTS

Cookies - Recipe courtesy of Pillsbury®

- 1/2 cup firmly packed brown sugar
- 1/2 cup margarine or butter softened
- 1/4 teaspoon vanilla
- 1/8 teaspoon imitation maple flavor if desired
- 1 egg
- 1 egg separated
- 1 1/2 cups Pillsbury BEST® all purpose flour or unbleached flour
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup pecan halves split lengthwise

Frosting

- 1/3 cup semisweet chocolate chips
- 3 tablespoons milk
- 1 tablespoon margarine or butter
- 1 cup powdered sugar

INSTRUCTIONS

1. In large bowl, combine brown sugar and 1/2 cup margarine; beat until light and fluffy. Add vanilla, maple flavor, 1 whole egg and 1 egg yolk; beat well.
2. Lightly spoon flour into measuring cup; level off. Stir in flour, baking soda and salt; mix well. Cover with plastic wrap; refrigerate about 1 hour for easier

handling.

3. Heat oven to 350°F. Grease cookie sheets. Arrange pecan pieces in groups of 5 on greased cookie sheets to resemble head and legs of turtle. In small bowl, beat egg white. Shape dough into 1-inch balls. Dip bottoms in beaten egg white; press lightly onto pecans. (Tips of pecans should show.)
4. Bake at 350°F. for 10 to 12 minutes or until edges are light golden brown. Immediately remove from cookie sheets. Cool 15 minutes or until completely cooled.
5. In small saucepan, combine chocolate chips, milk and 1 tablespoon margarine; cook over low heat, stirring constantly until melted and smooth. Remove from heat; stir in powdered sugar. If necessary, add additional powdered sugar for desired spreading consistency. Frost cooled cookies. Let frosting set before storing. Store in tightly covered container.

NOTES

I made 24 cookies when testing this recipe.

NUTRITION

Serving: 1g | Calories: 87kcal | Carbohydrates: 10g | Protein: 1g | Fat: 5g | Saturated Fat: 2g | Cholesterol: 15mg | Sodium: 46mg | Potassium: 30mg | Fiber: 1g | Sugar: 6g | Vitamin A: 90IU | Vitamin C: 1mg | Calcium: 8mg | Iron: 1mg

Stay tuned for next week's recipe – "My Inspiration" Cake. (FYI – I am making all 52 Pillsbury Bake-Off Grand Prize Winning Recipes in 52 Weeks. I started on Jan. 7 this year, so I will be making and posting the recipes on the 7th day each week.)



Snappy Turtle COOKIES





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SEPTEMBER 13, 2014 AT 2:07 PM

I do trust all of the concepts you have introduced to your post. They're really convincing and can definitely work. Still, the posts are too short for beginners. Could you please lengthen them a little from subsequent time? Thank you for the post.

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TEETERHANGUPREVIEWS.YOLASITE.COM says
SEPTEMBER 26, 2014 AT 11:42 AM

Keep up the wonderful piece of content, I read couple of posts on this site and I think that your web blog is really attention-grabbing and has loads of superb information.

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Shawna says
SEPTEMBER 28, 2014 AT 11:45 PM

A helpful hint would be the amount of cookies you get from this recipe. I just made these and think I made the bodies too large as I guessed it would make a dozen by looking at the pictures.

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