Turtles

½ pound caramels
2 tablespoons heavy cream
½ cup pecan halves
1 4-ounce package sweet cooking chocolate

Melt caramels in the cream over low heat, then cool about 10 minutes (or evaporated milk and butter). Place nuts on waxed paper in groups of three. Spoon caramel mixture over each group, leaving tips of nuts showing. Let stand until set. Melt chocolate over low heat and cool to lukewarm. Spread cooled chocolate over caramels. Let stand until completely cold and solid. Makes 24 candies.

Martine's Easter Eggs

2 pounds 10X sugar
¼ pound butter
1 can (Eagle Brand) condensed milk
1 teaspoon vanilla

Coconut eggs: add 7 ounces of coconut.

Peanut butter eggs: add ¾ cup peanut butter and 2 tablespoons Karo

Mix and form. Chill 5 hours in refrigerator.

Coating: Melt large bag of chocolate bits and 1 ounce paraffin.

Place on wax paper.