

# Sugar-Free Fudge Carmel Turtle Cookies

*From Anna Jackson at 301pounds.com... I was over 300 pounds for more than 15 years. Find out how I lost the weight in a year: 301pounds.com.*

Pre-heat Oven to 350° F

## Ingredients

- 1 Box (18 ¼ oz) Pillsbury Moist-Supreme Sugar-Free Devil's Food Cake Mix
- ¼ C. Water
- 1 Egg
- 3 T. Oil (plus additional oil for shaping sticky cookie batter)
- 1 Bag (3 oz.) Russell Stover's Sugar-Free Pecan Delights (a type of candy often referred to as "Turtles")
- ½ C. Chopped Pecans (optional)

## Directions

Open individual candies and cut each one into fourths. Set aside.

In a medium bowl, combine egg, water, and oil. Add cake mix (and chopped pecans if desired). Mixture will be extremely sticky.

Wash hands well.

Using additional cooking oil, moisten hands and begin to form sticky batter into 1 inch balls. Press one piece of the chopped up candies into the center of each and reform ball till batter covers the candy.

Place cookie-balls on a sprayed cookie sheet into preheated oven.

Bake 8 to 10 minutes.

Remove and allow cookies to sit for 2 or 3 minutes before removing to cooling rack.