

BUCKEYE TURTLE BROWNIES

During the holidays I experimented with how to make candy Turtles a little less tedious. No dice on that one, but serendipitously these Buckeye Turtle Brownies were born. I couldn't stomach throwing away another perfectly heavenly caramel pecan mixture, so I repurposed it into these insanely good brownies. Who doesn't want to eat a brownie with a thick, creamy peanut butter topping under gooey caramels, mixed with pecans, and drizzled all over with chocolate?? If I must.

INGREDIENTS

- 1 9X13 brownie mix or recipe (I used the Stop-Looking Brownie recipe)
- Peanut Butter Topping:
 - 6 tbsp. butter softened
 - $\frac{3}{4}$ cup creamy peanut butter
 - $1\frac{1}{2}$ cups powdered sugar
 - $1\frac{1}{2}$ tbsp. milk
- Turtle Topping:
 - 11 oz. bag of caramels, unwrapped
 - $1\frac{1}{2}$ cups chopped pecans
 - 2 tbsp. milk
- Chocolate Topping:
 - $\frac{3}{4}$ cup semi-sweet chocolate chips
 - 1 tsp. vegetable oil
 - kosher salt, optional

INSTRUCTIONS

1. Bake your 9X13 brownie mix or recipe according to directions. If you are using the Stop-Looking Brownie

recipe I did not mix in the last cup of chocolate chips before baking, but you can if you want. Cool brownies completely.

2. For the peanut butter topping, beat all ingredients together in a medium bowl until light, fluffy, and well mixed. Press the peanut butter topping gently on the cooled brownies using an offset spatula or fingers.
3. In a microwaveable safe bowl place caramels and milk and heat on high for about 2 minutes, stopping to stir intermittently. Remove immediately just after caramels are smooth and melted. Pour in chopped pecans, mix, and then pour over peanut butter layer.
4. In another microwavable safe bowl place chocolate chips and vegetable oil. Melt on high for about 1½ minutes, stirring occasionally until chocolate is just melted and smooth. Pour over caramel layer and smooth with offset spatula. Sprinkle with kosher salt, if desired