

TURTLE BROWNIES

Ingredients

1 box brownie mix (I used the 18.4 ounce size)
eggs , oil and water according to package directions
2/3 cup semisweet chocolate chips
cooking spray
11 ounces of unwrapped caramels or caramel bits
4 tablespoons heavy cream or half and half
1 1/2 cups roasted pecans

Instructions

Line a 9" x 9" square baking pan with parchment paper; leave an overhang on the edges. Coat the prepared pan with cooking spray.

Prepare brownie mix according to package directions and stir in the chocolate chips.

Bake the brownies according to package directions.

Remove the brownies from the oven and cool completely.

Place the caramels and cream in a microwave safe bowl.

Microwave for 45 second increments until caramels are melted; stir well until smooth.

Add the pecans and stir until the nuts are covered in the caramel.

Pour the caramel mixture over the brownies.

Chill in the refrigerator for 40 minutes or until set.

Cut into squares and serve. Store any remaining brownies in the refrigerator.