



Turtle Brownies

Traditional candy turtles with caramel, chocolate and nuts are the inspiration for this delectable brownie treat. Made with our [Chocolate Brownie Mix](#).

Yield: 8 x 8-inch or 9 x 9-inch square pan

Ingredients

- 1 16 oz. bag [Pamela's Chocolate Brownie Mix](#) (454 grams)
- ½ cup almond meal
- 1 egg, large
- ½ cup oil
- ¼ cup coffee or water
- 10 square caramels, unwrapped and cut into 9 pieces each before starting
- 1½ cups pecans, toasted and chopped

Directions

Preheat oven to 350° with the rack in the center of oven. Line an 8 x 8-inch or 9 x 9-inch square pan with parchment and spray well.

In a mixing bowl, whisk together Chocolate Brownie Mix and almond meal. In a large measuring cup, mix together oil, coffee or water, and egg. Add to dry ingredients and stir to combine. Add one third cut up caramels and ½ cup pecans, mix well. Spread evenly into lined pan, all the way to the edges (does not need to be smooth). Mix together ½ cup pecans with remaining caramels and distribute across batter, press lightly. Fill in any gaps with remaining pecans and press again.

Bake in preheated oven for 22 to 28 minutes, depending on size on pan. Brownies will puff a little all across the top. When this happens or it starts to fall they are done. Cool on a rack until totally cool.

When cool, remove from pan with help of parchment paper. Peel the parchment off the brownies before cutting. Cut with a long straight-edge knife that has been sprayed with non-stick spray.

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