

Chocolate Turtle Brownies Recipe

So gooey and so good! One of our most popular brownie recipes!

Prep Time	Cook Time	Total Time
10 mins	30 mins	40 mins



Course: Dessert Cuisine: American

Keyword: best brownies, best dessert, caramel, caramel brownies, Chocolate Servings: 16

Calories: 330kcal Author: Momma Cyd

Equipment

- 9x13-inch Baking Pan

Ingredients

- 3 cups milk chocolate chips divided
- ½ cup butter cut into pieces
- 3 large eggs
- 1 ¼ cups flour
- 1 cup granulated sugar
- ¼ teaspoon baking soda
- 1 teaspoon vanilla extract
- 1 cup chopped walnuts or pecans
- 20 Kraft caramels unwrapped
- 1 ½ Tablespoons milk

We used our leftover caramel from the apple pie cookies. 😊

Instructions

1. Spray a 9 x 13 inch pan with non stick cooking spray and preheat oven to 350 degrees.
2. Melt 1½ cups chocolate chips and butter in a large bowl in the microwave in 30 second increments, stirring in between.
3. Stir in eggs, then add in flour, sugar, baking soda and vanilla. Stir together well.
4. Spread batter into the greased pan, then sprinkle with chocolate chips and chopped nuts.
5. Bake for 30-35 minutes or until a toothpick inserted in the center comes out clean.
6. Microwave caramels and milk in a small bowl for about 1 minute. Stir and then continue to microwave, stirring every 15 seconds until all is melted and smooth. Drizzle over warm brownies.
7. Cool brownies before cutting and serving.

Nutrition

Calories: 330kcal | Carbohydrates: 41g | Protein: 3g | Fat: 19g | Saturated Fat: 9g | Polyunsaturated Fat: 4g | Monounsaturated Fat: 3g | Trans Fat: 1g | Cholesterol: 53mg | Sodium: 119mg | Potassium: 75mg | Fiber: 1g | Sugar: 37g | Vitamin A: 231IU | Vitamin C: 1mg | Calcium: 33mg | Iron: 1mg