



Example: cupcakes

Search

More searches: [Ingredient](#) | [Nutrition](#) | [Advanced](#)

Email or User Name

Password ([forgot?](#))

Log In

☒ Remember Me

Cottage Fries See how to make excellent oven-baked fries. »



Grilling for Grads Easy recipes for graduation party success. »

Easy Spring Recipes Recipes for the local fruits and veggies headed your way. »

Menu Planner A year's worth of menus costs less than one take-out dinner. »

More Recipes Like This

[Caramel Turtle Brownies](#)

[Fudge Chunk Brownies](#)

[Katrina's Best-Ever Chocolate Brownies](#)

[One Bowl Brownies](#)

[Quick and Easy Brownies](#)

[more »](#)

Top Related Articles

[Brownies are the Best](#)

[Tips for Cookie and Brownie Mix In a Jar](#)

[Perfect Cookies](#)

[Snickerdoodles, Four Ways](#)

[Mailing Cookies](#)

[Go Sugar Cookie Crazy](#)

[Halloween Cookies](#)

[Printable Cookbooks: Holiday Cookies](#)

[How to Host a Cookie Exchange Party](#)

[Holiday Baking: Gingerbread](#)

Related Collections

[Nut Brownies](#)

[Bar Cookies](#)



[Add a photo](#)

1 of 4 Photos

Turtle Brownies

By: Joseph
"These brownies have pecans and caramel, much like turtle candies."



[Rate/Review](#) | [Read Reviews](#) (14)

Like

0

8

Servings [\(Help\)](#)

12 ☒ US ☐ Metric

Calculate

Original Recipe Yield 1 dozen

Ingredients

2 cups chopped pecans
2 cups white [sugar](#)
1 cup unsalted [butter](#)
4 eggs
1 cup unsweetened cocoa powder
1 cup all-purpose [flour](#)
2 teaspoons vanilla extract
24 individually wrapped caramels, unwrapped
42 pecan halves

[Add to Recipe Box](#)

[Add to Shopping List](#)

[Print this Recipe](#)

[Share/Email](#) [+](#)

[★ supporting members](#)

[Create Menu](#)

[Customize Recipe](#)

[Kitchen-friendly View](#)

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.
2. Mix the sugar, butter, eggs and cocoa until just blended. Slowly add flour and one teaspoon of the vanilla. Mix until just blended. Spread batter in pan and top with chopped pecans.
3. Bake about 25 minutes. Let cool on wire rack.
4. In saucepan over low heat, melt caramels, stirring until smooth. Remove from heat and stir in remaining vanilla. Drizzle over brownies in parallel rows and press pecan halves into the caramel in neat rows. Let set for at least 10 minutes.

Nutritional Information [+](#)

Amount Per Serving Calories: **583** | Total Fat: **36.5g** | Cholesterol: **113mg**

Powered by [ESHA Nutrient Database](#)

100 Best Recipes - Desserts

Recipes on your eReader from the **world's #1 cooking site**
[See More!](#)



ADVERTISE WITH US

ADVERTISEMENT

reviews

custom versions

menus

people who saved this

[view all reviews »](#)



Reviewed on Jan. 21, 2007 by [LISARUTH!](#) [+](#)

I changed this recipe quite a bit. I didn't have pecans so I used walnuts. After reading the...



Reviewed on Dec. 23, 2003 by [CATJENKINS](#) [+](#)

These are good, but just a touch too dry for my families taste. Ice cream over it solves that...

[Recipe Box](#)

[Menus](#)

[Shopping Lists](#)



Make Mealtime Easy

Save our menus, tweak them, or create your own.

[Try Menu Planner](#)

Collect and create menus! [Start Today](#)

NEW! Menu Planner

[Get It Now](#)

Get the
**#1 Recipe App—
FREE!**



[Download Dinner Spinner Now](#)



ADVERTISE WITH US

ADVERTISEMENT

Related Videos



Best Brownies

See how to make moist, fudgy, perfectly decadent brownies.



Chocolate Mint Brownies

See the easiest way to make dense, chewy-style chocolate brownies.

[Brownie Recipes](#)

[Nut Cookies](#)

[Cookies](#)

★★★★★

Reviewed on Dec. 20, 2006 by [Kiwi Hilary](#)

I love this recipe because turtles are my favorite candy. I also found the caramels hardened...



★★★★★

Reviewed on Aug. 11, 2009 by [Muffincake](#)

This brownies came out deliciously! I read the other reviews mentioning dryness and combated...

★★★★★

Reviewed on Aug. 27, 2009 by [Wildflower Hill](#)

Yummy! Followed recipe for brownies but used caramel icecream topping instead of the caramel...

★★★★★

Reviewed on Jul. 23, 2008 by [kgmommy](#)

I would have to say this is a good recipe but the other reviews are right, a little too dry. I...

[NEW DOLE® Extra Veggie™](#)
Try our colorfully indulgent Greek Chicken, Garden Vegetable Spring Mix Salad recipe. [Get recipe.](#)

★★★★★

Reviewed on Nov. 20, 2005 by [joesgirljeri](#)

This was only OK. I prepared the caramels exactly as instructed and they hardened too much on...

★★★★★

Reviewed on Sep. 23, 2007 by [ZEROKILL](#)

Straightforward, yet glamorous looking brownies. Very tasty.

★★★★★

Reviewed on May 12, 2010 by [stefaniestar](#)

Everybody loved these brownies. The caramel was a bit difficult to spread on, but I didn't...

★★★★★

Reviewed on Jan. 17, 2004 by [REBEKAH39](#)

These were a little dry but my husband solved that matter. He drank lots of milk and seemed...

[Best Chocolate Chip Cookies](#)
See how to bake the perfect chocolate chip cookie.

[More How-To and Recipe Videos »](#)

Related Menus

Sorry, there are no related menus here yet.

[Try Menu Planner](#) | [View Sample Menus](#) »

Recently Viewed Recipes

[Turtle Brownies](#)
[Chewy Cocoa Brownies](#)
[Chewiest Brownies](#)
[Golden Yam Brownies](#)
[Chewy Brownies](#)

Quick Links: [Recipe Box](#) | [Shopping List](#) | [More »](#)

Top Searches

[Chicken](#)
[banana bread](#)
[salmon](#)
[pasta salad](#)
[pork chops](#)

Fab. [Join Now!](#)
Save up to 70% daily

[Allrecipes.com](#) | [Contact Us](#) | [Advertising](#) | [Newsroom](#) | [Jobs](#) | [Legal](#) | [Privacy](#) | [Site Map](#) | [RSS Feeds](#) | [Customer Support](#) | [Ad Choices](#)

[Allrecipes - YouTube](#) | [Food Wishes - YouTube](#) | [Allrecipes.tv](#) | [Man Tested Recipes](#) | [Fresh Bites Blog](#)

Select Your Version: [Argentina](#) | [Australia & New Zealand](#) | [Brazil](#) | [Canada](#) | [China](#) | [France](#) | [Germany](#) | [India](#) | [Japan](#) | [Korea](#) | [Mexico](#) | [Netherlands](#) | [Poland](#)

[Quebec](#) | [Russia](#) | [SE Asia](#) | [United Kingdom & Ireland](#) | [United States](#)

ALL RIGHTS RESERVED Copyright 2012 Allrecipes.com

