

## Turtle Brownies

- 1 package of Brownies & More with chocolate morsels (Plus ingredients listed on the back)
- 1 cup sweetened condensed milk
- 1 cup chopped pecans
- 1 1/4 cup unwrapped caramels

### Instructions:

1. Preheat the oven to 325\* and grease an 8x8 baking pan.
2. Prepare the brownie batter as directed on the back of the package. (Set aside the chocolate chips.)
3. Pour half the batter into the baking dish and bake for 10 minutes.
4. While the brownies are baking add the caramels and the sweetened condensed milk to a small saucepan. Cook over medium low heat until the caramels are melted and combined well with the sweetened condensed milk.
5. Remove the brownies from the oven and pour the caramel mixture over the partially baked brownies.
6. Sprinkle with half the bag of chocolate chips and cover with the remaining brownie batter.
7. Top the brownies with the remaining chocolate chips and pecans and bake for an additional 20 minutes
8. Let them cool a little so that when you cut them the caramel doesn't slide out.