



Chocolate Turtle Brownies Recipe

Servings: 0

Ingredients

- 3 cups milk chocolate chips, divided
- 1/2 cup butter or margarine, cut into pieces
- 3 large eggs
- 1 1/4 cups flour
- 1 cup sugar
- 1/4 teaspoon baking soda
- 1 teaspoon vanilla
- 1 cup chopped walnuts
- 20 caramels
- 1 1/2 tablespoons milk

Directions

1. Spray a 9 x 13 inch pan with non stick cooking spray. Heat oven to 350 degrees.
2. Melt 1 1/2 cups chocolate chips and butter in a large bowl in the microwave. Stir until smooth.
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 set.
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.

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