

Incredible Turtle Brownies

*Best Loved Desserts - 2013 Cookbook
Better Homes and Gardens Magazine*

Servings: 25

*1/4 cup whipping cream
3/4 cup butter
1/3 cup packed dark brown sugar
1 tablespoon light-color corn syrup
1 1/2 teaspoons vanilla
6 ounces bittersweet chocolate, chopped
3/4 cup all-purpose flour
2 teaspoons unsweetened Dutch-process cocoa powder
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup pecan halves, toasted
1 cup granulated sugar
2 eggs
1/3 cup semisweet chocolate pieces*

Preparation Time: 30 minutes

Bake: 35 minutes

For the caramel sauce: In a small heavy saucepan, combine the whipping cream, 1/4 cup of butter, brown sugar and corn syrup. Bring to boiling over medium-high heat, whisking occasionally. Reduce the heat to medium. Boil gently for 3 minutes more. Remove from the heat. Stir in 1/2 teaspoon of the vanilla. Cool slightly. Let stand at room temperature for one hour before serving.

Preheat the oven to 325 degrees.

Lightly grease a 9x9x2-inch baking pan. Set aside.

In a small saucepan, combine the bittersweet chocolate and the remaining 1/2 cup of butter. Cook over low heat, stirring constantly, until melted and smooth. Remove from the heat; cool slightly.

In a medium bowl, stir together the flour, cocoa powder, baking powder and salt. Set aside. Set aside 25 pecan halves. Finely chop the remaining pecans. Set aside.

In a large bowl, mix the granulated sugar, eggs and the remaining one teaspoon of vanilla. Beat with an electric mixer on medium to high until pale and thickened, about 4 minutes. Beat in the melted chocolate mixture. Gently fold in the flour mixture and finely chopped pecans until combined. Spread the batter evenly into the prepared baking pan.

Bake for 35 to 45 minutes or until a wooden toothpick inserted into the center comes out clean. Sprinkle chocolate pieces over the brownies. Loosely cover with foil and let stand for 10 minutes.

Spread chocolate pieces over the brownies. Arrange the reserved pecan halves on the brownies. Cool in the pan on a wire rack.

Serve the brownies drizzled with the caramel sauce.

To toast nuts, preheat the oven to 350 degrees. Spread the nuts in a single layer in a shallow baking pan. Bake for 5 to 10 minutes or until the nuts are slightly golden, stirring once or twice. Cool.

Per Serving (excluding unknown items): 183 Calories; 14g Fat (62.3% calories from fat); 2g Protein; 16g Carbohydrate; 1g Dietary Fiber; 35mg Cholesterol; 96mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	183	Vitamin B6 (mg):	trace
% Calories from Fat:	62.3%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	33.5%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	4.2%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	14g	Folacin (mcg):	10mcg
Saturated Fat (g):	7g	Niacin (mg):	trace
Monounsaturated Fat (g):	5g	Caffeine (mg):	14mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	1
Cholesterol (mg):	35mg	% Refuse:	n n%
Carbohydrate (g):	16g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	1/2
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	96mg	Vegetable:	0
Potassium (mg):	96mg	Fruit:	0
Calcium (mg):	20mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	2 1/2
Zinc (mg):	1mg	Other Carbohydrates:	1/2
Vitamin C (mg):	trace		
Vitamin A (i.u.):	275IU		
Vitamin A (r.e.):	68 1/2RE		

Nutrition Facts

Servings per Recipe: 25

Amount Per Serving

Calories 183 Calories from Fat: 114

% Daily Values*

Total Fat 14g	21%
Saturated Fat 7g	33%
Cholesterol 35mg	12%
Sodium 96mg	4%
Total Carbohydrates 16g	5%
Dietary Fiber 1g	6%

Protein 2g

Vitamin A	5%
Vitamin C	0%
Calcium	2%
Iron	5%

** Percent Daily Values are based on a 2000 calorie diet.*