



Salted Turtle Brownies

with Pecans, Caramel & Chocolate



3,5h



2 Servings

We've found a way to make brownies even better! We drew inspiration from turtles, a candy made with pecans and caramel dipped in chocolate. A rich cocoa batter infused with a hint of espresso powder bakes to fudgy perfection. Melted caramel and chocolate drizzle over the brownies, and a sprinkle of salt and toasted pecans creates the irresistible combination of crunchy, salty, and sweet. (2p serves 16; 4p serves 24)

What we send

- 1 oz pecans ⁵
- 2 (¾ oz) unsweetened cocoa powder
- 3 (3 oz) chocolate chips ^{3,4}
- ¼ oz espresso powder
- 5 oz granulated sugar
- 5 oz dark brown sugar
- 5 oz all-purpose flour ²
- 4 oz caramel bits ^{3,4}

What you need

- ¾ cup unsalted butter ³
- 3 large eggs ¹
- vanilla extract
- kosher salt
- coarse salt for sprinkling

Tools

- 8x8-inch baking dish (preferably aluminum)
- rimmed baking sheet
- small saucepan
- stand mixer with whisk attachment

Cooking tip

If using a pyrex dish, set the oven to 325°F and bake an extra 5-10 minutes. After brownies come out, cool in the dish for 10 minutes, then lift brownies out and transfer to a wire rack to cool.

Allergens

Egg (1), Wheat (2), Milk (3), Soy (4), Tree Nuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

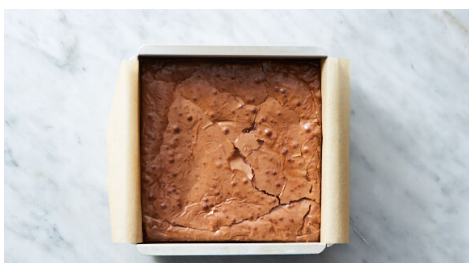
Calories 280kcal, Fat 17g, Carbs 33g, Protein 3g



1. Prep baking dish

Preheat oven to 350°F with a rack in the center. Line an 8x8-inch aluminum baking dish with parchment or foil, leaving a 1-inch overhang. Spray with nonstick spray.

Spread **pecans** on a rimmed baking sheet. Bake on center oven rack until toasted and fragrant, 8-10 minutes. Cool, then coarsely chop. Reserve until step 6.



4. Bake brownies

Add **½ cup flour** to bowl and mix on low speed until just combined. Pour **batter** into prepared baking dish, using a spatula to spread batter to corners. Bake on center oven rack until **brownies** are glossy, barely firm, and a toothpick inserted in the center comes out with just a few moist crumbs attached, 25-30 minutes.



2. Bloom cocoa

In a small saucepan, melt **¾ cup butter** over medium-low heat. Add **cocoa powder** and cook, whisking constantly, until fragrant, about 1 minute. Remove from heat and add **6 ounces chocolate chips** and **½ teaspoon espresso powder**. Stir until chocolate is melted and mixture is thick and glossy. Set aside to cool slightly.



5. Melt caramel & chocolate

Remove baking dish from oven and firmly smack against the kitchen counter to deflate. Allow **brownies** to cool completely in the dish, 1½-2 hours. Once cool, place **caramel bits** and **remaining chocolate chips** in 2 separate small microwave-safe bowls. Add **2 tablespoons water** to caramel. Microwave each, one at a time, in 30 second increments, stirring in between, until melted and smooth.



3. Whip eggs

In the bowl of a stand mixer fitted with the whisk attachment, combine **½ cup each granulated and brown sugar, 3 large eggs, 1½ teaspoons vanilla**, and **¾ teaspoon salt**. Whip on medium-high speed until extremely thick and fluffy, and pale in color, 5-8 minutes. Reduce speed to medium-low and pour in **chocolate mixture**. Mix until homogenous. Scrape sides of bowl with a spatula.



6. Drizzle & serve

Drizzle **melted caramel and chocolate** all over surface of **brownies**. Sprinkle with **chopped pecans** and **coarse salt**; press lightly to adhere. Allow **caramel and chocolate** to set, about 30 minutes. Use lining to lift **brownies** out of baking dish; cut into 16 squares. Enjoy!