



Turtle Brownies

Yield: 1X=6x6 Pan

Ingredients

One Batch [Brownies](#)

3/4 cup granulated sugar

1/3 cup light corn syrup

3 tablespoons water

1/3 cup heavy cream

1 teaspoon vanilla

1 1/2 cups pecans (6 oz)

Garnish: melted semisweet chocolate

Directions

Make caramel-pecan layer:

Bring sugar, corn syrup, water, and a pinch of salt to a boil in a 3-quart heavy saucepan over moderate heat, stirring until sugar is dissolved, then boil, without stirring, until mixture turns a golden caramel color, about 10 minutes. Remove from heat and carefully add cream and vanilla (mixture will bubble and steam). Stir in pecans and immediately pour over brownie layer, spreading evenly. Cool completely in pan on rack.

Prepare garnish:

Spoon chocolate into a small sealable plastic bag and seal, forcing out excess air. Squeeze chocolate into 1 corner, then cut a tiny slice off corner to form a small hole. Squeeze chocolate decoratively over brownies.

Chill brownies, loosely covered, until caramel and chocolate are firm, at least 4 hours.



Just before serving, cut chilled brownies into 64 (1-inch) squares and remove from pan while still cold, then bring to room temperature.