

Buckeye Turtle Brownies

Ingredients

1 9X13 brownie mix

Peanut Butter Topping:

6 tbsp. butter, softened

3/4 cup creamy peanut butter

1 1/2 cups powdered sugar

1 1/2 tbsp. milk

Turtle Topping:

11 oz. bag of caramels, unwrapped

2 tbsp. milk

1 1/2 cups chopped pecans

Chocolate Topping:

1 cup semi-sweet chocolate chips

1 1/2 tsp. vegetable oil

Instructions

- Bake your 9X13 brownie mix or recipe according to directions
- Cool brownies completely.
- peanut butter topping, beat all ingredients together in a medium bowl until well mixed (will be very thick).
- Scoop spoonfuls of peanut butter topping all over cooled brownies. Press the peanut butter topping gently on the cooled brownies using fingers.
- In a microwaveable safe bowl place caramels and milk and heat on high for about 1 1/2 - 2 minutes, stopping to stir intermittently.
- Remove immediately just after caramels are almost smooth.
- Pour in chopped pecans, mix, and scoop in spoonfuls over peanut butter layer.
- Use a spatula to smooth over peanut butter.
- In another microwaveable safe bowl place chocolate chips and vegetable oil.
- Melt on high for about 1 minute, stirring occasionally until chocolate is about melted and smooth.
- Pour over caramel layer.
- Use a spatula to smooth over peanut butter.