



Turtle Brownies

Easy | Yield: 9 brownies | Prep: 15 minutes | Cook: 35-40 minutes

Brownie batter:

- 1 **Ginger Evans** chocolate chunk
- 3 tbsp-1/4 cup water
- 1/2-2/3 cup **Medeiros** vegetable oil
- 2 **Good Nature** eggs

Turtle topping:

- 1 **Ginger Evans** chocolate frosting
- 1 bag **Nutsome** whole pecans
- 1 jar **World's Fair** caramel topping

1. Preheat oven to 350 degrees F. Grease a 9x9 inch baking dish and set aside.
2. Prepare the brownie mix according to directions and pour into baking dish.
3. Bake 35-40 minutes.
4. Let brownies cool completely.
5. Spread on frosting, top with pecans and generous drizzles of caramel topping.

