

## Ultimate Turtle Brownies

### Ingredients

#### Caramel

- 6 Tbsp heavy cream
- $\frac{1}{4}$  tsp table salt
- $\frac{1}{4}$  cup water
- 2 Tbsp light corn syrup
- 1 $\frac{1}{4}$  cups sugar (8 $\frac{3}{4}$  oz/248 gr)
- 2 Tbsp unsalted butter
- 1 tsp vanilla extract



#### Brownies

- 8 Tbsp unsalted butter, cut into 8 pieces
- 4 oz (113 gr) bittersweet chocolate, chopped
- 2 oz (57 gr) unsweetened chocolate, chopped
- $\frac{3}{4}$  cup (3 $\frac{3}{4}$  oz/106 gr) unbleached all-purpose flour
- $\frac{1}{2}$  tsp baking powder
- 2 large, room temperature eggs
- 1 cup (7 oz/198 gr) sugar
- $\frac{1}{4}$  tsp table salt
- 2 tsp vanilla extract
- $\frac{2}{3}$  cup chopped pecans (about 2 $\frac{3}{4}$  oz/78 gr)
- 25 pecan halves (about 1 $\frac{1}{2}$  oz), toasted, for garnish

### Preparation

#### Caramel

1. Combine cream and salt in small bowl; stir well to dissolve salt
2. Combine water and corn syrup in heavy-bottomed 2-3 quart saucepan
3. Pour sugar into center of saucepan, taking care not to let sugar granules touch sides of pan
4. Gently stir with clean spatula to moisten sugar thoroughly
5. Cover and bring to boil over medium-high heat
6. Cook, covered and without stirring, until sugar is completely dissolved and liquid is clear, 3-5 minutes
7. Uncover and continue to cook, without stirring, until bubbles show faint golden color, 3-5 minutes more
8. Reduce heat to medium-low
9. Continue to cook (swirling occasionally) until caramel is light amber and registers about 360° on candy or instant-read thermometer, 1-3 minutes longer
10. Remove saucepan from heat and carefully add cream to center of pan

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11. Stir with whisk or spatula (mixture will bubble and steam vigorously) until cream is fully incorporated and bubbling subsides
12. Stir in butter and vanilla until combined; transfer caramel to microwaveable measuring cup or bowl and set aside

### Brownies

1. Adjust oven rack to lower-middle position
2. Heat oven to 325°
3. Lightly spray 9-inch-square baking pan with nonstick cooking spray
4. Cut 14-inch length extra-wide heavy-duty foil; fold cut edges back to form 8½ inch width
5. With folded sides face down, fit foil securely into bottom and up sides of baking pan, allowing excess to overhang pan sides
6. Spray foil with cooking spray
7. Microwave butter, bittersweet chocolate, and unsweetened chocolate in bowl at 50% power, stirring occasionally, until melted and smooth, 2-4 minutes
8. Set aside and let cool slightly
9. Meanwhile, whisk together flour and baking powder in small bowl; set aside
10. Whisk eggs in large bowl to combine; add sugar, vanilla, and salt and whisk until incorporated
11. Add cooled chocolate mixture to egg mixture and whisk until combined
12. Using rubber spatula, stir in flour mixture until almost combined
13. Stir in chopped pecans and chocolate chips, if using, until incorporated and no flour streaks remain
14. Spread half of brownie batter in even layer in prepared pan
15. Using greased ¼ -cup dry measuring cup, drizzle ¼ cup caramel over batter
16. Using spoon, dollop remaining batter in large mounds over caramel layer and spread into even layer
17. Drizzle another ¼ cup caramel over top
18. Using butter knife, swirl brownie batter through caramel
19. Bake until toothpick inserted in center comes out with few moist crumbs attached, 35-40 minutes, rotating pan halfway through baking
20. Let brownies cool completely in pan on wire rack, about 1½ hours
21. Heat remaining caramel (about ¾ cup) in microwave until warm and pourable but still thick (do not boil), 45-60 seconds, stirring once or twice
22. Pour caramel over brownies
23. Using spatula, spread caramel to cover surface
24. Refrigerate brownies, uncovered, at least 2 hours
25. Using foil extensions, lift brownies from baking pan, loosening sides with paring knife, if needed
26. Peel away and discard foil
27. Using chef's knife, cut brownies into 25 evenly sized squares
28. Press a pecan half onto surface of each brownie
29. Serve chilled or at room temperature