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Turtle Brownies

Prep Time: 9 mins

Cook Time: 29 mins

Total Time: 38 mins

Ingredients

- 1 cup(s) sugar
- 1/2 cup(s) cocoa powder, unsweetened
- 3 tablespoon butter, melted
- 2 large egg white(s)
- 1 large egg(s)
- 2/3 cup(s) flour, all-purpose
- 1/2 teaspoon baking powder
- 1/8 teaspoon salt
- 3/4 cup(s) caramel(s), chocolate-covered, miniature, (such as Mini Rolos)
- 1/3 cup(s) nuts, pecans, chopped, toasted
- cooking spray

Preparation

1. Preheat oven to 350°.
2. Combine first 3 ingredients in a large bowl. Add egg whites and egg, stirring until blended.
3. Lightly spoon flour into dry measuring cups; level with a knife. Combine flour, baking powder, and salt; add to sugar mixture, stirring just until blended. Stir in caramels and pecans. Spread brownie batter into a foil-lined 8-inch square pan coated with cooking spray.
4. Bake at 350° for 23 to 24 minutes (wooden pick will not test clean). Cool completely in pan on a wire rack.

Yield: 16 servings (serving size: 1 brownie).

