

Chocolate Turtle Brownies

Yields: 24 brownies (2 dozen)

Ingredients

2 cups (12-oz. pkg.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels, divided
1/2 cup margarine, (1 stick) cut into pieces
3 large eggs
1 ¼ cups all-purpose flour
1 cup granulated sugar
1/4 teaspoon baking soda
1 teaspoon vanilla extract
1/2 cup chopped walnuts
12 caramels
1 tablespoon milk



Directions

PREHEAT oven to 350° F. Grease 13 x 9-inch baking pan.

MELT 1 cup morsels and butter in large, heavy-duty saucepan over low heat, stirring constantly until smooth. Remove from heat; stir in eggs. Add flour, sugar, baking soda and vanilla extract; stir well.

SPREAD batter into prepared baking pan; sprinkle with remaining morsels and walnuts.

BAKE for 20 to 25 minutes or until wooden pick inserted in center comes out slightly sticky.

MICROWAVE caramels and milk in small, microwave-safe bowl on HIGH (100%) power for 1 minute; stir. If needed, microwave at additional 10- to 15-second intervals, stirring until melted. Drizzle over warm brownies. Cool in pan on wire rack.