

Caramel Pecan Brownies

Nutty, sweet and delicious. Perfect for beginners. Enjoy pecan brownies made with Werther's Original Chewy Caramels as if fresh from the bakery!



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Ingredients

Taste our pecan brownies – made with the Werther's Original Chewy Caramel!

- 25 pieces Werther's Original Chewy Caramels, unwrapped
- 1–1 ½ cup chopped pecans
- 1 box favourite brownie mix (for 13" x 9" pan)
- 1 tablespoon water
- 1 teaspoon vanilla extract
- 1 cup pecan halves
- Vanilla ice cream (optional)

Makes: about 2 dozen

Directions

1. Preheat oven to 350°F. Grease bottom only of a 13" x 9" baking dish.
2. Prepare brownie mix according to instructions on box.
3. Sprinkle chopped pecans over top.
4. Bake brownies according to instructions. Let cool 10 minutes.
5. Melt caramels and water in saucepan over low heat, stirring frequently.
6. Remove from heat and stir in vanilla extract.
7. Drizzle caramel mixture over baked brownies in zigzag pattern.
8. Place pecan halves on top of caramel.

Additional Information:

The pecan brownies are ready to be served (and might we suggest a side of vanilla ice cream)!



This delicious recipe contains
Werther's Original Chewy Caramels