

Caramel Pecan Brownies

Nutty, sweet and seductive. Now you can easily make delicious caramel pecan brownies with Werther's Original Creamy Toffees. Perfect for beginners. Enjoy pecan brownies as if fresh from the bakery!



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Ingredients

Enjoy our delicious Caramel Pecan Brownies

- 306g (25 Toffees) Werther's Original Creamy Toffees, unwrapped
- 340g chopped pecans
- 1 box brownie mix (for 33 x 23cm (13" x 9") pan)
- 1 tbsp. water
- 1 tsp. vanilla extract
- 85g pecan halves
- Vanilla ice cream (optional)

Preparation Steps

- 1.** Preheat oven to 180°C. Grease the base of a 33 x 23cm baking pan.
- 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 Werther's Original Creamy Toffees 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:

Makes: about 2 dozen