

## Caramel Pecan Brownies

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



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

### Ingredients

- 25 pieces (10.8 oz.) Werther's Original Chewy Caramels, unwrapped
- 1–1 ½ cup (12 oz.) chopped pecans
- 1 box favorite brownie mix (for 13" x 9" pan)
- 1 Tbsp. water
- 1 tsp. vanilla extract
- 1 cup pecan halves
- Vanilla ice cream (optional)

**Makes:** about 2 dozen

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

### Instructions

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.