

# Valentine's Day Heart Turtle Brownies (Caramel & Pecan)

Yield: 4 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/valentine-s-day-chocolate-fondue-recipe>

## Ingredients:

- 4 ounces chocolate fine-quality dark, 70%, chopped, I like Amano Guayas or Ocumare
- 6 tablespoons unsalted butter cut into small pieces
- 3/4 cup sugar
- 1 teaspoon vanilla
- 2 eggs
- 1/2 teaspoon salt
- 1/2 cup unbleached all-purpose flour
- 1/2 cup dark chocolate chips or semi-sweet, optional, I like Guittard extra-dark
- 4 ounces caramels soft, cut into small bits, you may use our favorite soft caramel recipe here, and keep temperature the same for a fi...
- 18 pecan halves

## Nutrition:

1. Calories: 820 calories
2. Carbohydrate: 109 grams
3. Cholesterol: 155 milligrams
4. Fat: 40 grams
5. Fiber: 4 grams
6. Protein: 9 grams
7. SaturatedFat: 18 grams
8. Sodium: 420 milligrams
9. Sugar: 85 grams

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