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Turtle Chocolate Brownie ♦♦

A rich and decadent chocolate brownie topped with caramel and pecans, inspired by the classic turtle candy. Perfect for chocolate lovers!

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 30 mins

Total Time: 50 mins

Recipe Yield: 500 grams

Number of Servings: 10

Serving Size: 50 g

Ingredients

200 g	dark chocolate
150 g	Butter
200 g	Sugar
3 pieces	Eggs
100 g	All-Purpose Flour
30 g	Cocoa Powder

100 g caramel sauce

100 g Pecans

Directions

Step 1

Preheating

Preheat the oven to 350°F (175°C). Grease a baking dish.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Heating

Melt the dark chocolate and butter in a double boiler.

Prep Time: 5 mins

Cook Time: 5 mins

Step 3

Mixing

In a separate bowl, whisk together sugar and eggs until well combined.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Mixing

Add the melted chocolate mixture to the sugar and eggs. Mix well.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Mixing

Sift in the all-purpose flour and cocoa powder. Fold gently until just combined.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Baking

Pour the batter into the greased baking dish. Bake for 25-30 minutes or until a toothpick inserted in the center comes out with a few moist crumbs.

Prep Time: 0 mins

Cook Time: 30 mins

Step 7

Preparation

Remove from the oven and let cool for 10 minutes. Drizzle caramel sauce over the top and sprinkle with pecans.

Prep Time: 0 mins

Cook Time: 0 mins

Step 8

Cutting

Cut into squares and serve.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 400 kcal

Fat: 25 g

Protein: 5 g

Carbohydrates: 40 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	5 g	29.41%	29.41%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	40 g	72.73%	80%
Fibers	3 g	7.89%	12%
Sugars	30 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	10 g	N/A	N/A
Saturated Fat	15 g	68.18%	88.24%
Fat	25 g	89.29%	100%
Cholesterol	80 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	2 mcg	83.33%	83.33%
Vitamin E	8 mg	53.33%	53.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	150 mg	6.52%	6.52%
Calcium	4 mg	0.4%	0.4%
Iron	15 mg	187.5%	83.33%
Potassium	200 mg	5.88%	7.69%
Zinc	4 mg	36.36%	50%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Events

Christmas

Easter

Thanksgiving

Birthday

Wedding

Halloween

Valentine's Day

Mother's Day

Father's Day

New Year

Anniversary

Baby Shower

Bridal Shower

Graduation

Back to School

Barbecue

Picnic

Course

Desserts

Drinks

Breads

Meal Type

Lunch

Dinner

Snack

Difficulty Level

Medium

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