

Turtle Pecan Brownies - rich fudgy brownies topped with ganache, pecans, chocolate chunks, caramel, and more ganache. Magic bar - otherwise known as a 7 layer bar we have developed this one to perfection, an oreo crust, a ton of coconut, chocolate chips walnuts and sweetened milk.

The filling is made with sweetened condensed milk and shredded coconut, and topped with a layer of melted semi-sweet chocolate chips. Allow for at least 2 to 3 hours to cool, overnight is better. Slicing too early will be supremely messy. If you like Mounds Bars, these are the brownies to make. Did you make this recipe? Preheat oven to F. In a large microwave-safe bowl, combine the dark chocolate, butter, and heat on high power to melt, about 1 minute. Stop to check and stir. Reheat in second bursts until mixture can be stirred smooth. Add the eggs, sugar, vanilla, optional coffee, optional espresso granules, and whisk until smooth. Turn batter out into prepared pan, smoothing the top lightly with a spatula and bake until brownies are just set and done, about 28 minutes in my oven. Start checking at 25 minutes. A toothpick inserted in the center should come out with a few moist crumbs, but no batter. While brownies are baking, in a large bowl the same one you used for the brownies is fine, just wipe it clean with a paper towel combine the coconut, sweetened condensed milk, and toss to coat evenly; set aside until brownies come out of oven. When brownies are done and removed from the oven, evenly top with the coconut mixture. Smooth the top lightly with a spatula, pushing mixture gentle into all corners. Evenly sprinkle with chocolate chips. Return pan to oven and bake for 5 minutes. Remove pan from oven and using a spatula, lightly smooth the chocolate chips. They will be have softened enough to smooth out when pressed lightly with a spatula. Place pan on a wire rack and allow to cool, undisturbed, for at least 2 to 3 hours, or until top chocolate layer has set; allowing to cool overnight is best. When ready to serve, lift brownies of pan using foil overhang, place on a large cutting board, and slice with your biggest and sharpest knife. Slicing is messy, but the longer brownies cool, the easier and less messy it is. Brownies will keep airtight at room temperature for up to 1 week or in the freezer for up to 6 months. Only Eats Recipe from Averie Cooks. All images and content are copyright protected. Please do not use my images without prior permission. If you want to republish this recipe, please re-write the recipe in your own words, or simply link back to this post for the recipe.

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Jump to [Recipe Print](#) [Recipe](#) This easy chewy and fudgy cake mix brownies recipe requires simple ingredients. It tastes homemade and is a quick dessert or quick snack for parties. Here are some TIPS for making simple cake mix brownies: You can use any brand of cake mix you like. Use whole milk since it has higher fat content. You have to press them a but into the ganache. I prefer my brownies under-baked because they are so fudgy this way. You can replace ganache with your favorite chocolate buttercream frosting too. Use different flavored box cake mixes to make red velvet cake mix brownies, lemon cake mix brownies, yellow cake mix brownies. Stir in your favorite chopped candy bars and make cake mix candy bar brownies. Stir in chopped Oreos into the batter to make cake mix Oreo brownies. Stir in some chopped salted nuts to make walnut brownies or pecan brownies. Drizzle salted caramel sauce on top of the brownies to make caramel brownies. How to make brownies from cake mix? Mix together the cake mix powder, egg, butter and milk until just combined. Stir in chocolate chips. Spread batter in a greased pan and bake. Then, pour ganache and chill until it sets. Cut slices and enjoy. How do you make cake like brownies? To do, this you need to make the batter more fluffy by adding 1 extra egg and replacing butter with oil. Can you combine cake mix and brownie mix? Yes, you can do that but the texture of the final recipe would be a cross between a cake and a brownie. Can you use cake mix to make brownies? Yes, you can do this by following the recipe below. If you like these easy chocolate cake mix brownies, you may like some of these other brownie recipes too:

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Cake mix bar cookies Cake mix fudge Cake mix muffins CAKE MIXES Brownie icecream cake Yellow cake mix cookies Brownie mix cookies Forward Cake Mix Peanut Butter Brownies 1 yellow cake mix 2 eggs campaignIcon Coupons â...“ vegetable oil Â½ cup peanut butter (smooth or chunky) 1 cup peanut butter chips (or chocolate) Â½ cup peanuts or walnuts.

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Brownie cheesecake bites Blueberry Cheesecake bars Strawberry Brownies Blondie brownies Brownie recipes Brownie & cookies Brownie cake CHEESECAKE RECIPES Cake cookies Forward Blackberry Cheesecake The tartness of the blackberries, creaminess of the cheese, and chocolate richness of brownies sounds heavenly.

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