

Turtle Cupcakes

Ingredients:

1 package No Fudge brownie mix

2/3 cup water

1/4 cup finely chopped pecans

8 small soft caramel candies, each cut in half



Prepare brownie mix according to directions using 2/3 cup water. Stir in pecans. Place paper baking cups in muffin pans. Reserve 1/2 cup batter. Spoon remaining batter evenly into 16 muffin cups, filling each about 2/3 full. Place a caramel half in the center of each cup. Top evenly with 1/2 cup batter, using about 1/2 tbsp batter per cup. Bake at 350 for 25 minutes. Let cool 5 minutes in pan. Carefully remove from pans, and let cool completely on wire racks.

Makes 16 cupcakes @ 3 points, 4 points plus