



No Bake Turtle Brownies (Vegan, Gluten-Free)

★★★★★ 5 from 4 reviews

Author: purelykaylie Prep Time: 1 hour Total Time: 1 hour Yield: 16 brownies

Category: Dessert Method: No-Bake Cuisine: American Diet: Vegan

Description

These no bake turtle brownies are rich, decadent, and so delicious! It's a soft and chewy brownie topped with caramel, crushed pecans, and mini chocolate chips.

Ingredients

SCALE

Brownies:

- 1.5 cups [raw walnuts](#)
- 1.5 cups raw almonds
- 2 + 1/2 cup medjool dates, packed
- 1/2 cup cocoa powder
- 1/2 tsp vanilla extract
- 1/4 tsp salt

Caramel:

- 2 cups [medjool dates](#), packed
- 2–4 tbsp water, as needed
- 1 tsp vanilla extract
- 1/8 tsp salt

Toppings:

- 1/2 cup crushed pecans
- 1/2 cup mini chocolate chips

Instructions

- 1 Create the brownie layer: add walnuts, almonds, pitted medjool dates, cocoa powder, vanilla extract, and salt to a food processor. Process/pulse until a sticky brownie dough is formed.
- 2 Line a square baking dish with parchment paper. Use clean hands to press the brownie dough across the base of the dish.
- 3 Create the caramel layer: add pitted medjool dates, water, vanilla extract, and salt to a food processor. Process/pulse until a smooth, caramel-like spread is formed. **See notes below.*
- 4 Spread the caramel across the brownie layer. Then, add crushed pecans on top. Gently press them into the caramel layer. Next, add mini chocolate chips on top. Gently press them over the pecans.
- 5 Freeze the turtle brownies for 1 hour. After, slice and serve.

Notes

- i **To create the smooth caramel layer: Process/pulse the ingredients. Stop the food processor periodically and scrape down the sides, pushing the dates toward the center blades. Process/pulse again. Repeat until a nearly smooth, caramel-like spread is formed.*

Nutrition

Serving Size: 1 brownie

Calories: 396

Sugar: 49g

Fat: 18.5g

Saturated Fat: 3g

Carbohydrates: 60g

Fiber: 8g

Protein: 7g

Keywords: no bake turtle brownies, raw turtle brownies, salted caramel brownies



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Find it online: <https://www.purelykaylie.com/no-bake-turtle-brownies-vegan-gluten-free/>

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