



# Coffee Brownies with Dulce de Leche and Pecans

PREP TIME  
10 m

TOTAL TIME  
45 m

YIELDS  
16

## INGREDIENTS

- 1 jar (16 oz.) GOYA® Dulce de Leche - Milk Caramel Spread
- 1 cup toasted chopped pecans
- 1 box (18.4 oz.) chocolate fudge brownie mix
- 2 eggs
- ¼ cup strong-brewed GOYA® Café, cooled to room temperature
- ½ cup vegetable oil
- 1 cup semi-sweet chocolate chips

## DIRECTIONS

1. Heat oven to 350°F. Line 8"x8" baking pan with parchment paper, so paper hangs about 1" over each end of pan; set aside. Transfer dulce de leche to microwave-safe bowl; stir in pecans. Microwave until dulce de leche is runny and slightly warmed, about 30 seconds; set aside.
2. In medium bowl, stir together chocolate fudge brownie mix from box, eggs, coffee and oil until just combined. Fold in chocolate chips. Pour half of brownie batter into prepared pan. Spread with half of reserved dulce de leche mixture. Spread remaining brownie batter over top (it's ok if some dulce de leche peaks through). Bake until brownies are set (toothpick inserted into center comes out almost clean), about 45-50 minutes. Cool 5 minutes.
3. Re-heat remaining dulce de leche mixture in microwave until runny and slightly warmed, about 30 seconds. Drizzle brownies with remaining dulce de leche mixture. Cool brownies completely in pan. Remove brownies from pan by lifting up on parchment "handles." Carefully peel back parchment and discard; place brownies on serving platter. Cut into equal pieces and serve.