



Gooey Caramel Brownies

Makes: 12-16 squares

Prep Time: 25 minutes Cook Time: 20 minutes

Total Time: 1 hour

Caramel Filling:

- 1 (11 ounce) bag Kraft Caramels (about 38 caramels) unwrapped
- 1/3 cup evaporated milk

Brownies:

- 1 & 3/4 cups all-purpose flour
- 1 & 3/4 cups confectioners' sugar
- 1/2 cup unsweetened cocoa
- 1/3 cup instant nonfat dry milk, such as Carnation
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 10 tbsp unsalted butter, melted
- 1/2 cup evaporated milk
- 1 tsp vanilla extract
- 1/2 cup semi sweet chocolate chips

Heat oven to 350°F. Line a greased 9-by-13-inch pan with foil or parchment paper, allowing it to hang over two sides. Set aside.

In a saucepan over low heat, melt caramels in evaporated milk, stirring occasionally. Remove from heat and let cool while you make the brownies.

In a large mixing bowl combine the flour, confectioners' sugar, cocoa, dry milk, baking powder, baking soda and salt. Whisk to combine well. Add the melted butter, evaporated milk and vanilla and stir with an electric mixer until well combined. Scrape sides of bowl to keep everything evenly incorporated.

With greased hands or the back of a spoon, press $\frac{3}{4}$ of the brownie batter evenly into the bottom of the prepared pan. Bake for 8 minutes and remove from the oven.

Pour melted caramel mixture evenly over brownie base, gently spreading to cover if needed. Use greased hands to make tablespoons of the remaining brownie batter into flat disks. Place the disks over the caramel leaving some caramel showing (they do not need to be touching but can!). Sprinkle top with chocolate chips. Bake until batter is just cooked through, 10 to 12 minutes more.

Let brownies cool completely before removing from pan. Run a knife around the edges to loosen from pan. Use the parchment hangover to lift brownies out of pan to a cutting board; cut into squares and serve.

Recipe adapted from Tara Teaspoon