



Makes: 25-30 brownies

Prep Time: 15 minutes Cook Time: 35 minutes

Total Time: 50 minutes



Ingredients

Chocolate Chip Cookie Crust:

- 3/4 cup butter, room temperature
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 tsp vanilla extract
- 1 & 1/2 cups flour
- 1/4 tsp kosher salt
- 1 & 1/2 cups mini chocolate chips

Salted Caramel Sauce:

- 1 cup sugar
- 1/3 cup butter
- 1/2 cup heavy cream, warmed
- 1 tsp sea salt

- 1/2 cup Skor or Heath bits
- 18 Oreo cookies

Brownies:

- 3/4 cup butter, melted
- 3/4 cup sugar
- 3/4 cup brown sugar
- 2 eggs
- 1 tsp vanilla extract
- 3/4 cup flour
- 1/2 cup cocoa powder, sifted
- 1/2 tsp baking powder
- 1/4 tsp kosher salt
- 1/2 cup Heath or Skor bits

Instructions

Preheat oven to 350°F. Line the bottom of a 13x9-inch baking pan with parchment paper. For the chocolate chip cookie crust, using an electric mixer, on medium speed cream butter, sugar and brown sugar until well combined. Add vanilla extract. On low speed, add the flour, salt and mini chocolate chips. Mix just until combined. Press into the bottom of the prepared pan.

For the caramel sauce, in a medium, heavy bottomed saucepan add sugar over medium heat. Once the sugar starts to melt, whisk until it is completely melted. Once melted, stop whisking and allow the sugar to cook to a deep amber, caramel color. Immediately add the butter and whisk until it is incorporated. Remove from heat and slowly stir in the cream and sea salt. Pour into a glass bowl and allow to cool slightly. Pour 1/2 cup caramel sauce over chocolate chip cookie crust, sprinkle 1/2 cup Heath bits over caramel. Place Oreos over top of caramel and Heath bits.

To prepare the brownie batter, in a large bowl whisk melted butter, sugar and brown sugar until combined. Add eggs and vanilla and continue to whisk until smooth. Add flour, cocoa powder, baking powder and salt. Stir just until flour has disappeared. Spread batter over Oreos and top with remaining 1/2 cup Heath bits. Bake for 25 minutes. Remove from oven and let cool completely. Once cool, refrigerate for 1 hour for easier cutting.

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