



Makes: 16 squares

Prep Time: 10 minutes Cook Time: 35 minutes

Total Time: 45 minutes

Ingredients

Brownies:

- 1/2 cup (1 stick) butter, melted, then cooled
- 2 large eggs, room temperature
- 1 tsp vanilla extract
- 1 cup granulated sugar
- 1/3 cup cocoa powder, sifted
- 1/2 cup all-purpose flour
- 1/4 tsp kosher salt
- 1/4 tsp baking powder

Caramel Swirl:

- 1 cup (5.5 ounces) caramel bits
- 1 tbsp heavy cream

Toppings:

- 1/2 cup semi-sweet chocolate chips
- 1 tsp sea salt (or more depending on preference)

Instructions

Brownies:

Preheat oven to 350°F. Spray an 8-inch square pan with nonstick cooking spray. Set aside.

Melt butter and set aside to cool slightly.

In a medium bowl, whisk two eggs with the vanilla.

In a separate medium bowl, add in all dry ingredients. Gently stir the egg mixture into the dry ingredients.

Pour the melted butter into the brownie mixture and mix until the butter is no longer separated and the mix is fully combined.

Spread batter into the prepared 8-inch square pan. Set aside as you melt the caramel.

Caramel Swirl:

In a microwave-safe bowl, melt the caramels with the heavy cream in 30-second intervals, stirring after each interval, until smooth.

Reserve 1-2 tablespoons of the caramel. Pour the rest of the caramel evenly over the brownie batter. Use a knife to swirl the caramel into the batter.

Bake the brownies for 30-35 minutes, or until an inserted toothpick comes out with a few crumbs, but no wet batter.

Toppings:

After removing the brownies from the oven, immediately sprinkle the chocolate chips on top. Let the chocolate sit for a minute or two to melt. Then, using a knife or offset spatula, spread the chocolate over the brownies.

Top with the reserved caramel sauce and sea salt. (If the caramel has hardened, simply warm it up in the microwave.) Let the brownies cool a bit before cutting into squares.

Recipe by I Am Baker