

Salted Caramel Brownies

Surprise your family and friends with our salted caramel brownies. The sprinkle of salt, Werther's Original Chewy Caramels and chocolate come together in a salted brownie that's unlike anything you've tasted.



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Ingredients

- 28 pieces (10.8 oz.) Werther's Original Chewy Caramels, unwrapped, divided
- 4 oz. good-quality unsweetened chocolate
- 1½ sticks (6 oz.) unsalted butter
- 1½ cups sugar
- 3 large eggs
- 1 tsp. vanilla extract
- 1 cup all-purpose flour
- ½ tsp. kosher salt plus ¼ tsp. to sprinkle over batter

Makes: 24

Prep Time: 30 minutes

Cook Time: 25 minutes

Instructions

1. Preheat the oven to 350°F. Line a 9 x 13-inch baking pan with parchment paper or greased aluminum foil. Cut 24 caramels into small pieces, reserve remaining caramels.
2. Microwave chocolate and butter in a medium-sized microwave-safe bowl on HIGH for 1 minute or until melted, stirring after 30 seconds.
3. Stir in the sugar. Add the eggs and vanilla and stir until thoroughly incorporated. Stir in the flour and ½ tsp. salt until combined.
4. Stir in the cut caramel pieces.
5. Pour the batter into the pan and spread with knife to level it. Bake for 25 minutes or until brownies are set and just begin to pull away from the sides of the pan.
6. Let cool ½ hour. Meanwhile, microwave remaining caramels with 1 tsp. water. Drizzle over top of brownies and sprinkle with remaining ¼ tsp. salt. Cool completely.

The best salted brownies you've ever tried are ready to impress!

Note:

Use sharp scissors to cut the caramels. Substitute brownie mix for scratch brownies to save time.