

Salted Caramel Brownies

With a touch of Soft Crème Caramels.



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Ingredients

Enjoy our delicious Salted Caramel Brownies!

- 42 pieces (256 g) Werther's Original Soft Crème Caramels, unwrapped, divided
- 30 g good-quality unsweetened chocolate
- 170 g unsalted butter
- 300 g sugar
- 3 large eggs
- 1 tsp vanilla extract
- 125 g plain flour
- ½ tsp kosher salt plus ¼ tsp to sprinkle over batter

Makes: 24 cookies

Ready in: 85 min

Prep Time: 30 min

Cook Time: 25 min

Chill Time: 30 min

Directions

1. Preheat the oven to 175 °C.
2. Line a 20 cm x 30 cm baking pan with parchment paper or greased aluminum foil.
3. Cut 24 caramels into small pieces, reserve remaining caramels.
4. Microwave chocolate and butter in a medium-sized microwave-safe bowl on HIGH for 1 minute or until melted, stirring after 30 seconds.
5. Stir in the sugar.
6. Add the eggs and vanilla and stir until thoroughly incorporated.
7. Stir in the flour and ½ tsp. salt until combined.
8. Fold in the cut caramel pieces.
9. Pour the batter into the pan and spread with knife to level it.
10. Bake for 25 minutes or until brownies are set and just begin to pull away from the sides of the pan.
11. Let cool ½ hour.
12. Meanwhile, microwave remaining caramels with 1 tsp. water.
13. Drizzle over top of brownies and sprinkle with remaining ¼ tsp. salt. Cool completely.

Additional Information:

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