



## **FREE RECIPE: SALTED CARAMEL BROWNIE**

### **INGREDIENTS**

#### Caramel Layer

- $\frac{1}{3}$  cup and 1 teaspoon (3 ounces) heavy whipping cream
- 2 tablespoons (1 ounce) unsalted butter
- 12 ounces (about 43) Kraft Traditional Caramels
- 2 tablespoons and 1 teaspoon bleached all-purpose flour
- 1 teaspoon pure vanilla extract

#### Brownie Batter

- Vegetable shortening for pan
- 2 sticks (8 ounces) unsalted butter
- 3 ounces unsweetened baking chocolate
- 1 cup (6 ounces) 60% cacao bittersweet chocolate chips
- 4 large eggs, at room temperature
- 1 cup (7 ounces) granulated sugar
- 1 packed cup (8 ounces) light brown sugar
- $\frac{3}{4}$  teaspoon salt
- $1\frac{1}{2}$  teaspoons pure vanilla extract
- 1 cup (4.5 ounces) bleached all-purpose flour
- $\frac{1}{2}$  teaspoon baking powder

#### Milk Chocolate Glaze

- $3\frac{1}{2}$  teaspoons (0.06 ounce) canola oil
- $\frac{3}{4}$  cup and 1 tablespoon (5 ounces) milk chocolate chips

#### Garnish

- 1 to 2 teaspoons Maldon flaked sea salt

## DIRECTIONS

1. To prepare the caramel layer, add the cream and butter to a 2-quart saucepan and warm over medium-low heat. Unwrap the caramels and drop them into the pan as you go. Cook, stirring occasionally with a silicone spatula, until the mixture is fully melted and smooth. Let it melt slowly while you start making the brownie batter. Finish the caramel once the brownie base goes into the oven.
2. For the brownies, position a rack in the center of the oven and preheat to 350°F. Line a 9×13-inch baking pan with heavy-duty foil and lightly grease it.
3. Cut the butter into 1-inch pieces. Melt it in a small heavy saucepan over low heat. Chop the unsweetened chocolate into  $\frac{1}{4}$ -inch pieces and add it to the melted butter along with the bittersweet chocolate chips. Whisk gently until smooth, then turn off the heat but leave the pan on the burner.
4. In a large bowl, lightly whisk the eggs. In a separate bowl, combine the sugars and salt, then whisk them into the eggs just until mixed. Whisk the chocolate mixture briefly, then slowly add it to the egg mixture. Stir in the vanilla.
5. Combine the flour and baking powder, then sift them into the batter. Stir with a silicone spatula until just blended. Pour half of the batter (1 lb 4 oz) into the prepared pan—using a scale for accuracy—and spread evenly. Bake for 15 minutes or until a toothpick comes out clean. Cool on a rack and finish the caramel. Pour the caramel over the hot brownie base immediately after it comes out of the oven.
6. To complete the caramel layer, once the caramels are fully melted and smooth, sift the flour over the mixture and stir well. Remove from heat and add the vanilla. Pour the caramel over the hot brownie layer and spread evenly. Spoon the remaining brownie batter on top and gently spread it to cover the caramel. Bake for another 20 minutes, or until caramel bubbles around the edges. Cool on a rack for at least 15 minutes.
7. For the milk chocolate glaze, bring a medium saucepan of water to a gentle boil. Place the canola oil and milk chocolate chips in a metal bowl that sits snugly over the saucepan to form a double boiler. Once the water reaches a boil, remove the pan from the heat and set the bowl over the steam. Stir with a small silicone spatula until the chocolate melts completely and becomes smooth.
8. Pour the warm glaze over the brownie slab and use a small offset spatula to spread it evenly. Finish with a sprinkle of sea salt. Allow the glazed brownies to rest at room temperature for at least 30 minutes, then refrigerate for 7–8 hours or overnight.
9. When ready to cut, refer to the instructions for removing and slicing the slab. Trim away and discard the outer edges, as the caramel along the sides becomes too hard.

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