

Caramel Pretzel Brownies

12 tablespoons butter, melted
1 1/4 cups sugar
2 eggs
1 teaspoon vanilla
1/2 cup cake flour
3/4 cup cocoa powder
1/4 teaspoon baking soda
1/2 teaspoon salt
3/4 cup semi-sweet chocolate chips
4 ounces caramel bits
1 tablespoon cream or half and half
1/2 cup chopped pretzels
1/2 cup mini chocolate chips

Preheat the oven to 325. Line an 8 x 8 or 9 x 9 square pan with parchment paper. In a large bowl, whisk together the butter and sugar. Add the eggs and vanilla, and mix until smooth. Add the cake flour, cocoa powder, baking soda, and salt, and mix until just combined. Fold in the chocolate chips. Spread the brownie mixture in the prepared pan. Add the caramel bits and cream to a small microwave safe bowl and microwave at 50% power for one minute intervals, stirring in between, until melted. Spoon the caramel into several thick lines going across the brownie batter. Run a toothpick through the batter in several lines perpendicular to the caramel, to swirl the caramel into the batter. Sprinkle with chopped pretzels and mini chocolate chips. Bake 35-40 minutes, or until a toothpick inserted 1 1/2 inches from the side of the pan comes out clean or with a few moist crumbs. Let cool before slicing and serving.