

Caramel Filled Brownies

Yields 9 bars

Ingredients:

- 1/2 cup (1 stick) unsalted butter
- 4 ounces bittersweet chocolate, coarsely chopped
- 2/3 cups sugar
- 2 large eggs
- 1/2 tablespoon vanilla extract
- 1/2 cup plus 2 tablespoons all-purpose flour
- 1/4 teaspoon salt
- 1/3 cup semisweet chocolate chips
- 7 ounces caramel candies, unwrapped
- 3 tablespoons heavy cream

Directions:

1. Preheat the oven to 350 degrees F. Lightly coat an 8x8 baking dish with nonstick spray; then line the baking dish with parchment paper.
2. Microwave the butter and chocolate in a large bowl in 30 second intervals, stirring in between, until completely melted and smooth, about 2 minutes.
3. Add the sugar, eggs and vanilla, whisking until well combined.
4. Add the flour and salt, stirring just until incorporated.
5. Spread half the brownie batter into the prepared baking dish.
6. Place into oven and bake for 20 minutes. Let cool for an additional 20 minutes.
7. To make the caramel filling, combine the caramel candies and cream in a medium saucepan over medium low heat.
8. Cook, stirring frequently, until completely melted and smooth, about 3-4 minutes.
9. Immediately spread the hot caramel mixture evenly over the bottom brownie layer.

10. Spread the remaining brownie batter in an even layer over the caramel. Sprinkle with chocolate chips.
11. Place into oven and bake for 20 minutes, or until set.
12. Let cool completely before cutting into bars.

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