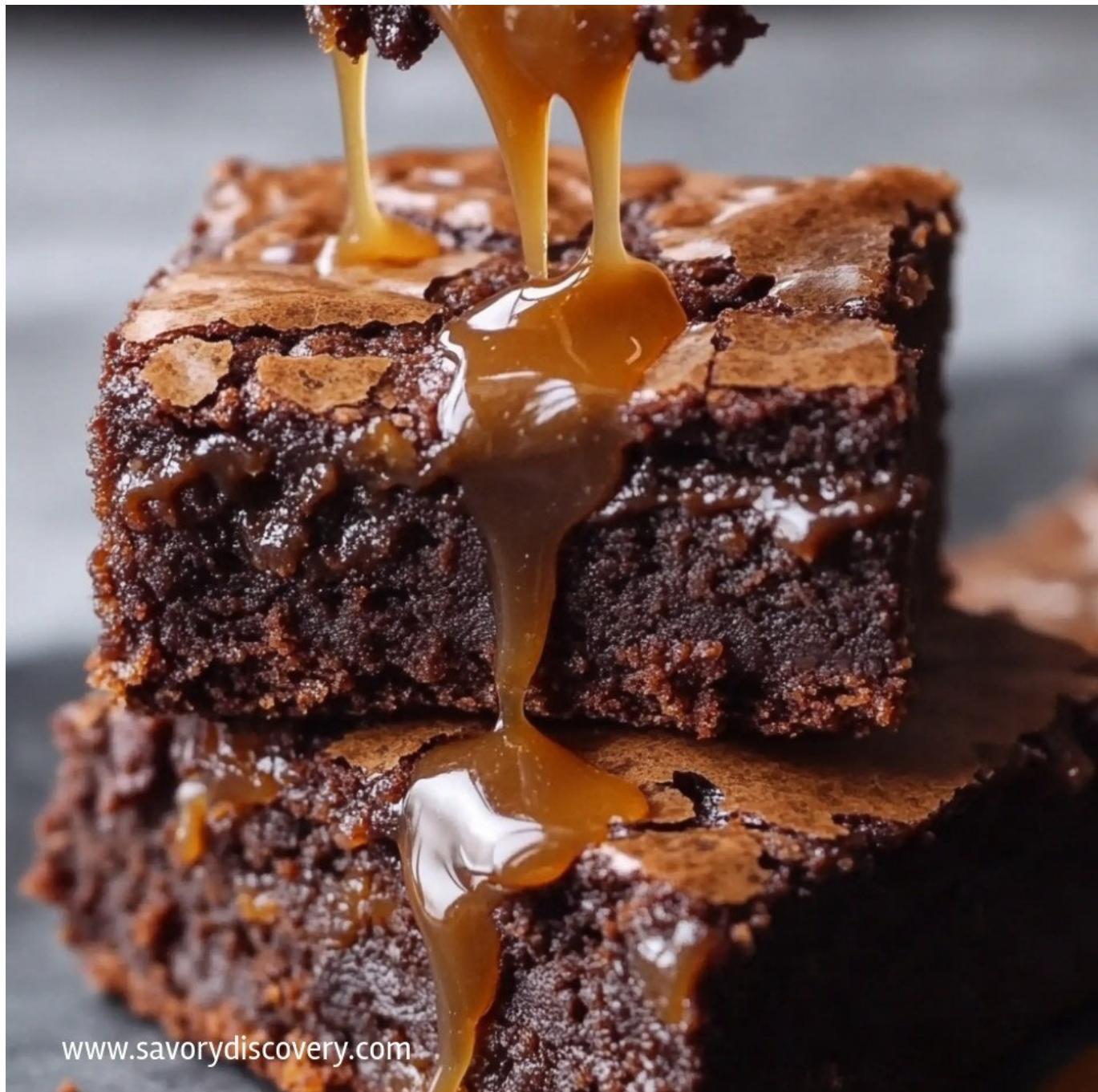




Salted Caramel Brownies



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Introduction

Indulging in a sweet treat can elevate any day, and Snicker Brownies with Salted Caramel are a perfect example of dessert perfection. This delightful recipe combines the rich, fudgy texture of brownies with the irresistible flavors of Snickers bars and a luscious salted caramel sauce. It's an indulgent dessert that is sure to satisfy any sweet tooth.

Detailed Ingredients with measures

Brownies:

- 1/2 cup unsalted butter
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/3 cup unsweetened cocoa powder
- 1/2 cup all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder

Snickers Layer:

- 2 Snickers bars, chopped

Salted Caramel Sauce:

- 1 cup granulated sugar
- 6 tablespoons unsalted butter
- 1/2 cup heavy cream
- 1 teaspoon sea salt

Prep Time

The preparation time for this delightful dessert is approximately 20 minutes. This includes the time needed to gather your ingredients and prepare the brownie batter before baking.

Cook Time, Total Time, Yield

Cook Time: 25-30 minutes

Total Time: about 50-55 minutes

Yield: 9-12 brownies, depending on how they are cut

Enjoy the process of creating these Snicker Brownies with Salted Caramel, and treat yourself and your loved ones to a decadent homemade dessert.



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Detailed Directions and Instructions

Preparation of Brownie Batter

Preheat your oven to 350°F (175°C). Grease and line a 9×9 inch baking pan with parchment paper, allowing some overhang for easy removal later.

Melt Chocolate and Butter

In a medium saucepan over low heat, melt together 1 cup of unsweetened chocolate and $\frac{1}{2}$ cup of unsalted butter. Stir until completely melted and smooth. Remove from heat and allow to cool slightly.

Mix Sugar and Eggs

In a large mixing bowl, combine 1 cup of granulated sugar and 2 large eggs. Whisk them together until the mixture is well combined and lighter in color.

See also [Creamy Homemade Peanut Sauce Recipe](#)

Add Chocolate Mixture

Slowly pour the slightly cooled chocolate and butter mixture into the sugar and egg mixture. Stir until fully incorporated.

Add Dry Ingredients

Sift in $\frac{1}{2}$ cup of all-purpose flour and a pinch of salt into the wet ingredients. Gently fold the flour into the mixture until just combined, avoiding overmixing.

Prepare Salted Caramel

In a saucepan, combine $\frac{1}{2}$ cup of granulated sugar, 2 tablespoons of water, and 1 tablespoon of light corn syrup. Cook over medium heat until the sugar dissolves, then increase the heat and boil without stirring until it reaches a golden amber color. Remove from heat and gradually whisk in $\frac{1}{2}$ cup of heavy cream and a sprinkle of sea salt. Allow to cool slightly.

Layer Assembly

Pour half of the brownie batter into the prepared baking pan. Drizzle some of the salted caramel over the batter. Pour the remaining brownie batter on top, spreading it gently. Add more caramel on top if desired, using a toothpick to swirl it into the batter.

Bake

Place the pan in the preheated oven and bake for 25-30 minutes or until a toothpick inserted in the center comes out with moist crumbs. Allow the brownies to cool in the pan before lifting them out using the parchment paper.

Cut and Serve

Once cooled, cut into squares and serve. Drizzle any remaining salted caramel over the top if desired.

Notes

Chocolate Quality

For best results, use high-quality unsweetened chocolate for rich flavor.

Cooling Time

Ensure that the brownies are completely cooled before cutting to achieve clean edges.

See also [Million Dollar Dip Recipe for Any Occasion](#)

Storing Brownies

Store any leftovers in an airtight container at room temperature for up to 3 days or in the refrigerator for a week.

Caramel Tips

Be cautious while making the caramel, as the sugar can reach very high temperatures and become extremely hot.



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Cook techniques

Understanding Brownie Texture

To achieve the perfect brownie texture, it's essential to know the balance between dry and wet ingredients. Overmixing can lead to a cakey outcome, while underbaking can leave you with a gooey center. Aim for a fudgy texture with a slight crust on top.

Making Salted Caramel

The salted caramel is made by cooking sugar until it caramelizes, then adding cream and a pinch of salt. It's vital to keep an eye on the temperature to prevent burning. Stir constantly for a smooth, glossy finish.

Layering Flavors

Incorporating layers of flavor enhances the overall experience. Swirling the salted caramel into the brownie batter before baking adds a delightful surprise in every bite. Ensure it's not overly mixed to maintain distinct caramel ribbons.

Serving Suggestions

Allow the brownies to cool completely before cutting them into squares. This helps to set the edges while keeping the center fudgy. Pair with a scoop of vanilla ice cream or a drizzle of extra caramel for a decadent dessert.

FAQ

Can I use unsalted butter instead of salted butter?

Yes, you can use unsalted butter if you prefer. Just remember to adjust the salt in the recipe accordingly.

How do I know when the brownies are done?

Brownies are done when the edges start to pull away from the sides of the pan, and a toothpick inserted into the center comes out with a few moist crumbs.

See also [Crock Pot Green Bean Casserole](#)

Can I store brownies, and if so, how?

Yes, brownies can be stored in an airtight container at room temperature for up to a week. For longer storage, consider freezing them.

What can I substitute for the caramel?

If you don't have caramel, you could use chocolate ganache or a peanut butter swirl as a delicious alternative.

Can I add nuts to the brownies?

Absolutely! Chopped nuts like walnuts or pecans can be added to the brownie batter for extra crunch and flavor.



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Conclusion

The Snicker brownies with salted caramel are a delightful treat that perfectly marries the rich flavors of chocolate and caramel, enhanced by the crunch of peanuts. This recipe is not only simple to follow but also guarantees a satisfying dessert that will impress your friends and family. Whether you serve them warm or chilled, these brownies are sure to be a hit!

More recipes suggestions and combination

Peanut Butter Cup Brownies

Combine creamy peanut butter and rich chocolate to make indulgent brownies stuffed with peanut butter cups, perfect for those who love a nutty flavor.

Salted Caramel Cheesecake Brownies

Layer your favorite cheesecake batter over brownie mix, and swirl in salted caramel for a decadent, two-in-one dessert.

Nutella Swirled Brownies

Mix Nutella into your brownie batter for a luscious, gooey texture that chocolate lovers will adore.

Mint Chocolate Chip Brownies

Add mint extract and chocolate chips to your brownie mix for a refreshing twist, ideal for mint enthusiasts.

Fudge Brownies with Walnuts

Stir in chunks of walnuts to your chocolate brownie batter for an added crunch and nutty flavor that complements the richness of chocolate.



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