

## Salted Caramel Brownies

Surprise your family and friends with our salted caramel brownies. The sprinkle of salt, Werther's Original Creamy Toffees and chocolate come together in a salted brownie that's unlike anything you've tasted.



[www.werthers-original.uk](http://www.werthers-original.uk)

### Ingredients

Enjoy our delicious Salted Caramel Brownies!

- 306g (28 Toffees) Werther's Original Creamy Toffees, unwrapped, divided
- 113g good-quality dark chocolate
- 170g unsalted butter
- 180g sugar
- 3 large eggs
- 1 tsp. vanilla extract
- 125g plain flour
- 1/2 tsp. rock salt plus 1/4 tsp. to sprinkle over batter

### Preparation Steps

1. Preheat the oven to 180°C. Line a 22 x 33cm baking pan with greaseproof paper. Cut 24 Werther's Original Creamy Toffees into small pieces, reserve remaining caramels.
2. Melt chocolate and butter together (microwave on high for 1 minute or until melted), stirring after 30 seconds.
3. Stir in the sugar. Add the eggs and vanilla and stir until thoroughly incorporated. Stir in the flour and 1/2 tsp. salt until combined.
4. Stir in the cut caramel pieces.
5. Pour the batter into the pan and spread with knife to level it. Bake for 25 minutes or until brownies are set and just begin to pull away from the sides of the pan.
6. Let cool for 1/2 hour. Meanwhile, microwave remaining caramels with 1 tsp. water. Drizzle over top of brownies and sprinkle with remaining 1/4 tsp. salt. Cool completely.

#### Additional Information:

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

Makes: 24

Prep Time: 30 minutes

Cook Time: 25 minutes