



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### SALTED CARAMEL BROWNIES

3 ounces unsweetened chocolate, roughly chopped  
½ cup (1 stick) unsalted butter  
1 cup granulated sugar  
2 large eggs

1 teaspoon vanilla extract  
Heaping ¼ teaspoon flaky sea salt or 1/8 teaspoon table salt  
2/3 cup flour  
¼ teaspoon flaky salt (kosher or sea salt)

### CARAMEL

20 individually wrapped caramels

2 tablespoons milk, half and half or heavy whipping cream

1. For caramel: Unwrap caramels and place in microwave safe bowl along with 2 tablespoons milk.
2. Microwave on high for 1 minute. Then microwave on high in 10 second intervals whisking after each until caramels are easily whisked. Whisk until caramel mixture is smooth and thoroughly combined. Set aside.
3. For brownies: Preheat oven to 350 degrees F. Line 8-inch baking pan with parchment paper extending up two sides. Coat paper and pan with no-stick cooking spray; set aside.
4. In large microwave-safe bowl, add chocolate and butter. Microwave in 30 second intervals, stirring after each until only couple unmelted pieces remain. Stir until smooth and completely melted.
5. Mix in sugar. Beat in eggs, one at a time, then vanilla and the heaping ¼ teaspoon salt. Stir in flour just until combined.
6. Spoon batter in prepared pan, spreading until mostly even.

7. Drizzle prepared caramel sauce over batter.
8. Bake in 350 degree F oven for 30 minutes or until wooden pick inserted into center comes out clean.
9. Place pan on wire rack and immediately sprinkle with  $\frac{1}{4}$  teaspoon flaky salt.
10. Let cool completely before cutting into 16 pieces. If you need to speed up the cooling process, place brownies in freezer to chill.

Makes 16 servings.

