

## Irresistible Caramel-Filled Chocolate Brownies You'll Crave

The Best Ever Chocolate Brownies with Goey Caramel ?



**OVEN**  
**350°F**

**TIME**  
**40 min**

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**SAVE**  
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### INGREDIENTS

- 1 cup unsalted butter
- 18 oz semi-sweet chocolate, chopped
- 1 1/2 cups sugar
- 3 large eggs
- 1 tbsp vanilla extract
- 2 cups all-purpose flour
- 1/2 tsp salt
- 1 cup semi-sweet chocolate chips
- 11 oz caramels, unwrapped
- 1/3 cup heavy cream

#### Instructions:

1. Prep the Pan:
2. Melt Chocolate & Butter:
3. Make the Batter:
4. Create Layers:
5. Bake:

#### Tips for Success:

Don't overbake-moist crumbs on a toothpick = perfect.

For clean cuts, chill the brownies first, then slice with a sharp knife.

Swap caramels for peanut butter cups or Nutella for fun variations.

#### Serving Suggestions:

Top warm brownies with a scoop of vanilla ice cream and a drizzle of hot fudge.

Pair with a glass of cold milk or coffee for the ultimate chocolate moment.

Slice into bite-sized squares and add to a dessert tray with No-Bake Oreo Cream Pie or Brownie Batter Dip.

**Storage & Leftovers:**

Store in an airtight container at room temperature for 3-4 days.

Brownies also freeze well-wrap tightly and freeze up to 3 months. Thaw at room temperature before serving.

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[These No-Bake Monster Cookie Energy Balls](#)

[This Big Family Banana Pudding](#)

[This No-Bake Oreo Cream Pie](#)

**Final Thoughts:**

## DIRECTIONS

- 1.** Prep the Pan: Preheat oven to 350°F (175°C). Line a 9x13-inch pan with parchment paper, leaving overhang to lift brownies out later.
- 2.** Melt Chocolate & Butter: In a microwave-safe bowl, melt butter and chopped chocolate in 30-second intervals, stirring between each, until smooth. Let cool slightly.
- 3.** Make the Batter: In a mixing bowl, beat sugar, eggs, and vanilla until smooth. Gradually mix in the cooled chocolate. Fold in flour and salt just until combined. Stir in chocolate chips.
- 4.** Create Layers: Spread half the batter evenly in the prepared pan.
- 5.** In another bowl, melt caramels and heavy cream in the microwave (30-second intervals), stirring until smooth. Pour the caramel over the brownie layer, then top with remaining brownie batter, spreading carefully.
- 6.** Bake: Bake for 35-40 minutes, or until a toothpick inserted comes out with a few moist crumbs. Cool completely before slicing.
- 7.** Tips for Success: Don't overbake-moist crumbs on a toothpick = perfect.
- 8.** For clean cuts, chill the brownies first, then slice with a sharp knife.
- 9.** Swap caramels for peanut butter cups or : Nutella for fun variations.
- 10.** Serving Suggestions: Top warm brownies with a scoop of vanilla ice cream and a drizzle of hot fudge.
- 11.** Pair with a glass of cold milk or coffee for the ultimate chocolate moment.

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19. This : No-Bake Oreo Cream Pie
20. Final Thoughts: These brownies are truly next-level-decadent, easy, and made to impress. Whether you're baking for a crowd or just yourself (we won't tell), these Delicious Chocolate Brownies are a guaranteed win. Try them out, and let me know how fast they disappear!

## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/irresistible-caramel-filled-chocolate-brownies-youll-crave/>