

Ultimate Fudgy Salted Caramel Brownies: The Secret to Goosey Perfection

and that buttery, slightly burnt, perfectly



TIME
30 to 35 min

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INGREDIENTS

- 1 cup (125g) all-purpose flour
- 1 cup (200g) granulated sugar
- 1 cup (200g) light brown sugar
- 1 cup (230g) unsalted butter, melted
- 4 large eggs, room temperature
- 1 cup (120g) unsweetened cocoa powder
- 1 tsp vanilla extract
- 1/2 tsp salt
- 6 tbsp (90g) unsalted butter, cut into cubes
- 1/2 cup (120ml) heavy cream, warmed
- 1/2 tsp sea salt (plus extra for sprinkling)

Swaps and Notes:

Cocoa Powder: Use a good quality unsweetened cocoa powder here. The better the cocoa, the richer the chocolate flavor. I prefer Dutch-processed for a darker color, but any unsweetened powder works.

Caramel Salt: Don't skip the extra sprinkle of flaky sea salt after baking! This is what gives them the salted edge and the crucial textural element.

Heavy Cream: Make sure it's warmed! Cold cream hitting hot caramel can cause the caramel to seize up and harden. A quick 30 seconds in the microwave is usually enough.

DIRECTIONS

- Step 1: Prep the Pan and Oven
- Go ahead and preheat your oven to 350°F (175°C). Grease or line a 9x13-inch (23x33cm) baking pan with parchment paper, leaving an overhang on the sides. This overhang is your secret weapon for lifting the finished, cooled brownies out easily.
- Step 2: Make the Homemade Caramel
- In a medium saucepan over medium heat, add 1 cup of granulated sugar. Stir it occasionally as it melts down. It will first clump, then liquify.
- Once the sugar is fully melted and has turned a deep, beautiful amber color (don't burn it!), add the cubed butter and keep stirring until it's fully melted and mixed in.
- Slowly pour in the warm heavy cream-it will bubble up fiercely, so be careful! Whisk everything together until the caramel is smooth and glossy.
- Stir in 1/2 teaspoon of sea salt, then set the caramel aside to cool slightly while you make the brownie batter.
- Step 3: Mix the Brownie Batter
- In a large bowl, whisk together the melted butter, granulated sugar, brown sugar, eggs, and vanilla extract until it's smooth and well combined.
- Sift in the cocoa powder, flour, and salt. Gently fold everything together using a rubber spatula. Stop mixing as soon as there are no streaks of flour left. Overmixing leads to tough, cakey brownies, and we want fudgy!
- Step 4: Layer and Swirl

12. Pour half the brownie batter into your prepared pan and spread it out evenly.
13. Drizzle half of your homemade caramel over the batter.
14. Carefully dollop the rest of the brownie batter on top, followed by the remaining caramel.
15. Take a butter knife and gently swirl it through the layers to create a marbled effect. Be gentle-you want ribbons, not fully mixed chocolate caramel batter.
16. Step 5: Bake and Finish
17. Slide the pan into the oven and bake for 30 to 35 minutes. The edges should look set and the center might still look just a little soft.
18. Once out of the oven, immediately sprinkle the top with a generous pinch of extra flaky sea salt.
19. Let your brownies cool completely before slicing them into squares. This is the hardest part, but it ensures they hold their perfect fudgy texture. Enjoy every decadent, gooey, salted caramel bite!

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TIPS FOR SUCCESS

Patience with the Caramel: The sugar needs to melt fully and reach a nice amber color for that deep, complex caramel flavor.

If you remove it too soon, it'll taste plain sweet.

Don't Overbake: This is the most crucial tip for fudgy brownies.

The center will look slightly undercooked when you pull it out.

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

Original recipe: <https://chefmaniac.com/ultimate-fudgy-salted-caramel-brownies-the-secret-to-goey-perfection/>