

Caramel Swirl Brownies That Are Fudgy, Rich, and Impossible to Resist

1/2 cup unsweetened cocoa powder



OVEN
350°F

TIME
30 to 45 min

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INGREDIENTS

- 1 cup butter, melted
- 2 cups granulated sugar
- 1 cup brown sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/2 teaspoon salt

DIRECTIONS

1. Using the accessible ingredients and standard brownie flow supported by the public snippets, this is the cleanest reconstruction of the method:
2. Preheat the oven to 350°F and grease or line a square baking pan.
3. In a large bowl, whisk together the melted butter, granulated sugar, and brown sugar.
4. Add the eggs one at a time, mixing well after each addition.
5. Stir in the vanilla extract.
6. Add the flour, cocoa powder, and salt, and mix until just combined.
7. Spread the brownie batter into the prepared pan.
8. Spoon caramel over the top in small dollops.
9. Use a knife to swirl the caramel gently through the batter.
10. Bake until the brownies are set around the edges and a tester comes out with moist crumbs.
11. Cool before slicing.
12. That method is a reconstruction based on the visible ingredient pattern in the accessible snippets plus standard brownie technique. I could not verify the exact original step-by-step wording from the wrapped source page.

SWAPS & NOTES

The public snippets clearly support a from-scratch brownie batter rather than a boxed mix version for this title.

They also consistently include both granulated sugar and brown sugar, which usually points to a brownie with a softer, fudgier texture and a little extra depth.

Because I could not directly open the full original page behind the wrapped link, the one piece I cannot confirm exactly is the

caramel quantity and whether the source used homemade caramel, jarred caramel sauce, or soft caramel candies melted down.

TIPS FOR SUCCESS

A few passes with a knife will give you those pretty ribbons without blending the caramel completely into the batter.

Brownies are at their best when they are not overbaked.

Since the search results for similar caramel swirl brownies cluster around roughly 25 to 30 minutes of bake time, start checking on the early side.

Let them cool fully before cutting if you want cleaner squares.

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

Original recipe: <https://chefmaniac.com/caramel-swirl-brownies-that-are-fudgy-rich-and-impossible-to-resist/>