

## Salted Caramel Brownies Recipe: A Sweet and Salty Chocolate Treat

There are several reasons why this salted caramel brownie recipe stands out from the rest:



OVEN  
**350°F**

TIME  
**20 min**

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SAVE  
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### INGREDIENTS

- 1 cup unsalted butter
- 2 cups granulated sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 cup unsweetened cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup salted caramel sauce (store-bought or homemade)
- Sea salt for sprinkling

### DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 350°F (175°C) and grease a 9x13 inch baking pan or line it with parchment paper for easy removal.
- 2.** Melt the : Butter: In a medium saucepan, melt the butter over low heat. Once melted, remove it from the heat and stir in the sugar until well combined.
- 3.** Add : Eggs and Vanilla: Allow the mixture to cool slightly, then whisk in the eggs one at a time, followed by the vanilla extract. This step is crucial for achieving a smooth batter.
- 4.** Combine : Dry Ingredients: In a separate bowl, sift together the flour, cocoa powder, baking powder, and salt. Gradually fold the dry ingredients into the wet mixture until just combined. Be careful not to overmix.
- 5.** Layer the : Brownie Batter: Pour half of the brownie batter into the prepared pan and spread it evenly. Drizzle half of the salted caramel sauce over the batter, then pour the remaining brownie batter on top.
- 6.** Add : More Caramel: Drizzle the remaining salted caramel sauce over the top of the brownie batter. Use a knife or skewer to swirl the caramel into the batter for a marbled effect.
- 7.** Bake: Bake in the preheated oven for 25-30 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs. Be careful not to overbake!
- 8.** Cool and : Serve: Allow the brownies to cool in the pan for at least 15 minutes before cutting into squares. Sprinkle with sea salt just before serving for that extra touch.

## TIPS FOR SUCCESS

**Use Quality Chocolate:** The better the chocolate, the richer your brownies will taste.

Opt for high-quality cocoa powder and chocolate chips.

**Make Your Own Caramel:** If you have the time, making homemade salted caramel can elevate your brownies to a whole new level.

**Chill Before Cutting:** For cleaner cuts, refrigerate the brownies for about an hour before slicing them into squares.

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

Original recipe: <https://chefmaniac.com/salted-caramel-brownies-recipe-a-sweet-and-salty-chocolate-treat/>