

## Caramel Pretzel Brownie Sundaes: The Ultimate Sweet & Salty Dessert Experience

Caramel Pretzel Brownie Sundaes



**OVEN**  
**350°F**

**TIME**  
**25-30 min**

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### INGREDIENTS

- 1 cup unsalted butter, melted
- 1 ½ cups granulated sugar
- 4 large eggs
- 1 tsp vanilla extract
- ¾ cup cocoa powder
- 1 cup all-purpose flour
- ½ tsp salt
- ½ tsp baking powder
- 2 cups vanilla ice cream
- 1 cup pretzels, roughly crushed
- ½ cup caramel sauce (store-bought or homemade)
- Whipped cream (optional)
- Chocolate shavings or sprinkles (optional)

#### Instructions:

1. Prepare the Brownies:

Preheat your oven to 350°F (175°C) and line an 8x8-inch baking pan with parchment paper.

In a large bowl, whisk together the melted butter and sugar until well combined.

Add the eggs and vanilla extract, mixing until smooth.

Sift in the cocoa powder, flour, salt, and baking powder. Fold the dry ingredients into the wet mixture until just combined.

Pour the batter into the prepared pan and bake for 25-30 minutes, or until a toothpick inserted into the center comes out with moist crumbs.

Allow the brownies to cool completely before cutting into squares.

## 2. Assemble the Sundaes:

Place a warm brownie square at the bottom of a serving bowl or glass.

Add a generous scoop of vanilla ice cream on top.

Drizzle with caramel sauce and sprinkle with crushed pretzels.

For extra indulgence, add a dollop of whipped cream and garnish with chocolate shavings or sprinkles.

### Tips for Dessert Success:

#### Use Store-Bought Brownies: Short on time?

Store-bought brownies can work as a base for this recipe.

**Homemade Caramel Sauce:** Make your caramel sauce from scratch for a richer flavor. Combine sugar, butter, and heavy cream over medium heat until smooth.

**Switch the Pretzels:** Try chocolate-covered pretzels or peanut butter pretzels for a unique twist.

**Experiment with Ice Cream Flavors:** Vanilla pairs beautifully with caramel and brownies, but salted caramel or chocolate ice cream can take this dessert to the next level.

### Why You'll Love This Dessert:

## DIRECTIONS

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beautifully with caramel and brownies, but salted caramel or chocolate ice cream can take this dessert to the next level.

15. Why You'll Love This Dessert: Caramel Pretzel Brownie Sundaes offer the perfect harmony of textures and flavors, making them an instant hit. Whether you're entertaining guests or treating yourself, this dessert is easy to assemble yet impressively indulgent. Plus, the combination of warm brownies and cold ice cream is a classic duo that never fails to please.
16. Did you try this recipe? Let me know your thoughts in the comments, and be sure to check out more amazing ideas on FB Recipes. Don't forget to share this with your dessert-loving friends!

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