



Chocolate Caramel Brownies With Sea Salt

For the Brownie Layer

1 box brownie mix, plus ingredients as directed

For the Caramel Layer

12 individual caramel candies

¼ cup heavy cream

For the Ganache

½ cup semisweet chocolate chips

¼ cup heavy cream

Coarsely ground sea salt



To Make the Brownie Layer

1. Preheat oven to 350°F. Grease cups of mini tartlet pan or mini-muffin pan, or line with muffin liners.
2. Prepare brownie mix as directed on box.
3. Pour 2 tablespoons brownie batter into each cup.
4. Bake for 10 minutes or until center is just slightly firm.
5. Set aside and let cool.

To Make the Caramel Layer

1. Melt the caramel candies and heavy cream together in microwave, stirring every 30 seconds until smooth and melted.
2. Pour a layer—about 1 tablespoon—of caramel over each brownie.
3. Set aside to cool for a few minutes.

For the Ganache

1. Place the chocolate chips and heavy cream in small saucepan on very low heat on stove.
2. Stir constantly until chips melt and glaze is smooth. Remove from heat.
3. Pour ½ tablespoon in the center of each caramel layer.
4. Lightly sprinkle each brownie with sea salt.

Makes about 2 dozen brownies

