

Chocolate Salted Caramel Crunch Brownies

By Beth Hillson

Makes 9-12 Large Brownie Squares



Decadent doesn't begin to describe this luscious treat. When you think about it, what could be bad about a treat that combines chocolate, salt, caramels and pretzels? Perfect for all your occasions. And no practice is needed, these are easy, quick, fun to make and always turn out well. Even the kids can help. Just keep little fingers away from the molten caramels.

I used a box of Gluten-Free Pantry Brownie Mix. You could use any gluten free brownie mix that makes an 8 or 9-inch square pan of brownies. Instead of using the eggs and butter amounts here, follow the instructions on the package. I used Glutino Pretzels and Kraft individually wrapped caramels. If you use other brands, be sure to check the labels first.

- 1 box Gluten Free Pantry Double Chocolate Brownie Mix*
- 2 large eggs
- 1/3 cup plus 1 tablespoon melted butter
- 1 1/3 cups coarsely ground gluten free Salted Pretzels, divided
- 24 gluten free caramels, unwrapped
- 2 tablespoons cream or milk

Preheat the oven to 350 degrees. Line an 8 x 8-inch pan with aluminum foil. Lightly oil the surface with vegetable oil or use no-stick aluminum foil. Set aside.

In a large bowl, beat the eggs for 2 minutes or until light and frothy. Slowly add the brownie mix. Beat to moisten. Add the butter and mix to combine. Fold in ½ cup of the chopped salted pretzels.

Spread into prepared pan and bake for 20 minutes. In a medium microwave-safe bowl, combine the caramels and the cream. When the brownies have baked 18 minutes, heat the caramels in the microwave for 1 minute at medium power. Stir and heat another 30 seconds if the mixture is not melted. (Don't worry if you see small lumps of candy. These will melt as you stir the mixture.) Let cool 1 minute and spread over the top of the brownies. Some of the mixture will swirl into the brownie batter. That's good!

Gently press remaining chopped pretzels into the caramel mixture with the back of a rubber spatula. (Don't touch the melted caramels with your fingers. They are hot!)

Return the pan to the oven. Bake an addition 17 to 20 minutes or until the center seems set and does not jiggle when you touch the pan.

Cool. Lift from the pan using the edges of the foil. Cut into squares. Enjoy!

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Beth is the author of *Gluten-Free Makeovers* and *Living Well Gluten Free*. For more recipes go to Glutenfreemakeovers.com