

Caramel Brownies

Ingredients

Brownies:

- 3 19/50 ounces all-purpose flour (about 3/4 cup)
- 1 cup granulated sugar
- 3/4 cup unsweetened cocoa
- 1/2 cup packed brown sugar
- 1/2 teaspoon baking powder
- 6 tablespoons butter, melted
- 2 large eggs
- 1 teaspoon vanilla extract
- Cooking spray

Topping:

- 1/4 cup butter
- 1/4 cup packed brown sugar
- 3 1/2 tablespoons evaporated fat-free milk, divided
- 1/4 teaspoon vanilla extract
- 1/2 cup powdered sugar
- 1 ounce bittersweet chocolate, coarsely chopped
- 1/8 teaspoon coarse sea salt

Preparation

Preheat oven to 350°.

To prepare brownies, weigh or lightly spoon flour into dry measuring cups; level with a knife. Combine flour and next 4 ingredients (through baking powder) in a large bowl, stirring well with a whisk. Combine 6 tablespoons butter, eggs, and 1 teaspoon vanilla. Add butter mixture to flour mixture; stir to combine. Scrape batter into a 9-inch square metal baking pan lightly coated with cooking spray. Bake at 350° for 19 minutes or until a wooden pick inserted in center comes out with moist crumbs clinging. Cool in pan on a wire rack.

To prepare topping, melt 1/4 cup butter in a saucepan over medium heat. Add 1/4 cup brown sugar and 1 1/2 tablespoons milk; cook 2 minutes. Remove from heat. Add vanilla and powdered sugar; stir with a whisk until smooth. Spread mixture evenly over cooled brownies. Let stand 20 minutes or until set.

Combine 2 tablespoons milk and chocolate in a microwave-safe bowl; microwave at HIGH for 45 seconds or until melted, stirring after 20 seconds. Stir just until smooth; drizzle over caramel. Sprinkle with sea salt; let stand until set. Cut into squares.

