

Caramel Brownies

*almost like the Caramel Witches in Fat Witch Brownies
makes 12 brownies*

14 T. unsalted butter
1/2 c. chopped 60% cacao ghirardelli chocolate bar + 1 T. hershey's cocoa powder
3 large eggs
1 c. sugar
1 t. vanilla extract
1/2 c. all-purpose flour
pinch of salt
Hershey's caramel syrup

1. Grease a 9 x 9 inch baking dish with butter and then dust with flour. Preheat the oven to 350 degrees fahrenheit (for higher altitudes increase the temperature to 360).
2. Melt the butter in a medium saucepan over low heat. Add the chopped chocolate (or chocolate chips) and cocoa, mix until melted and set aside to cool.
3. Beat the eggs, sugar and vanilla until smooth. Add to the cooled chocolate mixture and then add the flour and salt and whisk together.
4. Pour all of the batter into the prepared pan and then drizzle the desired amount of caramel syrup over the batter. I put about a 1/2 c. total onto the batter.
5. Bake for about 30 to 35 minutes. The caramel will appear cracked on the surface of the brownies. Cool for about an hour before serving. I found these brownies to taste *really* good after being refrigerated because the caramel baked into the batter was set.