



# Sparkle Kitchen

## Salted Caramel Brownies

### Ingredients

1½ cups flour  
1 teaspoon salt  
1 teaspoon baking powder  
2 cups sugar  
¾ cup baking cocoa  
1 cup oil  
4 eggs  
¼ cup milk  
1 cup dark chocolate chips  
14 ounces caramel candy  
14-ounce can sweetened, condensed milk

### Directions

Preheat your oven to 350 degrees, and line a 9x13-inch baking pan with parchment paper.

In a large bowl, combine the flour, salt, and baking powder. In another large bowl, mix together the sugar, cocoa, oil, eggs and milk. Add the dry ingredients to the wet, and stir until they're nicely blended. Lastly, gently fold in the chocolate chips.

Spread about two-thirds of the batter into your prepared pan, and bake for 12 minutes.

As that's going on, melt the caramel for the filling. To do so, heat the caramel candy together with the sweetened, condensed milk in a microwave for 30 seconds at a time—giving it a quick stir in between—until it's melted.

When the brownie timer goes off, pour the melted caramel over the warm brownie layer. Spread the remaining brownie batter over the top of the caramel and swirl the top with a knife. Bake for 35-40 minutes more or until a knife inserted in center comes out almost clean. Let the brownies cool completely before you slice or package them.

**Enjoy!**