



Caramel Pretzel Brownies

Ingredients

Brownies!

- 1 1/2 cups all purpose flour
- 2 tsp baking powder
- 1 tsp salt
- 1 cup butter
- 5 ounces unsweetened chocolate
- 1 cup packed brown sugar
- 1 cup granulated sugar

- 5 large eggs
- 2 tsp vanilla extract

Toppings!

- 4 oz milk chocolate, melted
- 3/4 cup roughly chopped thin pretzels
- 14 caramels, unwrapped
- 2 tbsp heavy cream

Instructions

1. Grease a 13 x 9" pan and preheat the oven to 350 F.
2. Whisk together the flour, baking powder, and salt and set aside.
3. Melt the chocolate and butter together in the top of a double boiler or in a heat-proof bowl set over simmering water. Stir until smooth.
4. Pour the chocolate mixture into a large bowl and stir in the sugars.
5. Add the eggs and vanilla and mix well.
6. Gently stir in the flour mixture, mixing just until combined.
7. Sprinkle the pretzels over the brownies and bake for about 25 minutes, or until a toothpick comes out clean.
8. Set the pan on a rack to cool.
9. Drizzle the melted milk chocolate evenly over the pretzels.
10. Combine the caramels and heavy cream in a small saucepan over low heat, stirring until smooth. Drizzle over the brownies and let rest for at least an hour before cutting into squares.

Source: [Cate's World Kitchen](#)