



**Be Inspired and challenged with this secret brownie recipe**

### **Super-Secret Melting Caramel Brownies**

*Two different brownie layers with soft caramel baked inside*

1 box (15.25 oz.) Betty Crocker Super Moist German Chocolate Cake Mix  
12 Tablespoons (about  $\frac{3}{4}$  cup) unsalted butter, melted  
2 to 2-1/2 Tablespoons heavy whipping cream  
2/3 cup chopped walnuts  
40 caramels (one 16 oz. package)  
1 Tablespoons unsalted butter  
4 to 6 tablespoons heavy whipping cream  
2/3 cup high quality semisweet chocolate chips  
Confectioners' sugar as desired

1. Preheat oven to 350 degrees F. Line 9-inch square pan with aluminum foil, extending ends over the pan about 2-inches. Spray with Baker's Joy baking spray.

2. In a mixing bowl, mix dry cake mix and butter; add heavy cream; mix on very low speed to combine; stir in walnuts. Place half of dough (about 12 oz.) in the bottom of 9-inch pan; press lightly to even the bottom of the pan. Cover the bowl with the remaining dough; set aside.
3. Bake in preheated 350 degrees F. oven for 5 minutes. Remove; bang once on counter to make brownies fall. Return to oven; bake about 2 to 3 minutes longer. Remove from oven, cool to room temperature. Place in the freezer until firm, about 20 to 30 minutes.
4. In a microwave safe bowl, toss unwrapped caramels with butter and whipping cream; cook in microwave on high power for 3 minutes; stir, then cook for another minute until caramels are pourable but thick consistency. (Note-your caramels may require a different amount of cream depending on how long they have been in the package. You can also make the caramel sauce in a double boiler on the top of the stove.)
5. Remove the chilled brownie layer from the freezer. Pour caramel mixture over chilled brownie layer, making sure to push the caramel into the corners and sprinkle with the chocolate chips. Return to freezer for 30 minutes, or very firm.
6. Crumble remaining dough and scatter evenly over caramel layer. Bake at 350 degrees F. for about 20 minutes or until top is dry. Cool completely, then refrigerate until firm.
7. Using the foil ends; remove brownies from pan; peel off and discard the foil.
8. With an electric knife or very sharp thin knife, cut into squares. Before serving, sprinkle with confectioners' sugar. Store in the refrigerator; let come to room temperature to serve for a softer brownie. Yield: about 16 brownies

**Recipe Inspired by:** Famed "Killer Brownie" recipe revealed by Knight Ridder Newspaper. Jane Snow, May 22, 2006; from West Point Market; the original recipe from Brown Deer Market.

**Cook's Note:** Our caramels were a little hard, so I slowly added a Tablespoon more cream to make the right consistency. We also tried to microwave one of the frozen brownies using about ten seconds at high power to turn it into an oozing caramel delight. Remember that every microwave cooks differently so undercook it and then just add seconds to get the desired consistency.

**About the Recipe:** These brownies have two brownie layers, one a crust-like chewy brownie and the other a streusel-like brownie topping. Tucked inside is a ribbon-like soft caramel layer with bits of chocolate. It was described as a legendary brownie that is a caramel-drenched chocolate bomb.