

Twix Caramel Brownies

Ingredients:

- 1 cup (2 sticks) butter
- 2 cups granulated sugar
- 2 teaspoons vanilla extract
- 4 large eggs
- $\frac{3}{4}$ cup cocoa
- 1 cup all-purpose flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 $\frac{1}{2}$ cups chopped Twix candy bars
- $\frac{1}{3}$ cup caramel ice cream topping

Directions:

1. Heat oven to 350°F. Grease a 9 x 13 pan with cooking spray. Set aside.
2. Place butter in a medium saucepan on the stove. Heat over medium heat until the butter is melted. Remove from the heat and stir in sugar and vanilla extract. Add the eggs, one at a time, beating well with spoon after each addition. Add cocoa; stir until well blended. Add flour, baking powder and salt; stir until combined. Stir in Twix candy bar chunks. Pour batter into prepared pan.
3. Drizzle caramel evenly over the brownies. Using a toothpick, swirl caramel into brownies. Bake for 35-40 minutes or until brownies begin to pull away from sides of pan and a toothpick inserted in the middle comes out clean. Cool brownies completely in pan on a wire rack. Once cool, cut into squares and serve.

Yield: 24 brownies

Source: Cooking with Karen; Originally from [Two Peas and Their Pod](#)