

DAY

3

Salted Caramel Brownies

3/4 cup all-purpose flour
1 cup granulated sugar
3/4 cup unsweetened cocoa
1/2 cup packed brown sugar
1/2 teaspoon baking powder
6 tablespoons butter, melted
2 large eggs
1 teaspoon vanilla extract
Cooking spray

Topping

1/4 cup butter
1/4 cup packed brown sugar
3 1/2 tbsps. evaporated fat-free
milk, divided
1/4 teaspoon vanilla extract
1/2 cup powdered sugar
1 ounce bittersweet chocolate,
coarsely chopped
1/8 teaspoon coarse sea salt

1. Preheat oven to 350°.
2. To prepare brownies, weigh or lightly spoon flour into dry measuring cups; level with a knife. Combine flour and next 4 ingredients (through baking powder) in a large bowl, stirring well with a whisk. Combine 6 tablespoons butter, eggs, and 1 teaspoon vanilla. Add butter mixture to flour mixture; stir to combine. Scrape batter into a 9-inch square metal baking pan lightly coated with cooking spray. Bake at 350° for 19 minutes or until a wooden pick inserted in center comes out with moist crumbs clinging. Cool in pan on a wire rack.
3. To prepare topping, melt 1/4 cup butter in a saucepan over medium heat. Add 1/4 cup brown sugar and 1 1/2 tablespoons milk; cook 2 minutes. Remove from heat. Add vanilla and powdered sugar; stir with a whisk until smooth. Spread mixture evenly over cooled brownies. Let stand 20 minutes or until set.

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