



Caramel Brownies

Ingredients:

140 gm butter

190 gm caster sugar

2 eggs

40 gm cocoa powder

50 gm self raising flour

Milk (if required)

1 large bar of Cadburys caramel (or similar)

Method:

Pre heat the oven to 180C.

Line an 8" square or round baking/cake tin with baking or parchment paper.

Make sure your butter is soft before using – use a microwave to soften if the butter is too hard.

Place the soft butter, caster sugar and eggs into a large bowl.

Sieve in the cocoa powder and flour.

Mix the ingredients thoroughly using a spatula, ensuring it is all combined together.

If your mixture is quite dry and it is difficult to mix together, add 1 tablespoon milk.



Place half of the mixture into your lined tin, and spread over the base until even.

Break the caramel chocolate bar into squares and put them evenly on top of the brownie mix in the tin.

Cover with the remaining brownie mixture and spread it out carefully using your spatula/spoon.

Place the tin into the preheated oven.

Bake for 20-25 minutes, or until the skewer comes out clean.

Let the brownies cool in the tin before cutting into squares.

NOTE – You can use any chocolate bar for the filling – a mint aero is nice, as is a plain chocolate bar.