

caramilk brownies

recipe: inspired by Bobbie Marchand and my passion for Caramilk bars

For the brownies:

- 1/2 cup margarine plus 2 tablespoons, divided
- 6 tablespoons cocoa
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla
- 3/4 cups all purpose flour
- 2 100 gram Caramilk bars, broken into their individual squares (more or less to taste)

For the topping:

- 20 Kraft caramels
- 1 tablespoon heavy cream

Begin by making the brownies.

Grease a 9x9 baking pan. Preheat oven to 350°F.

In a saucepan, melt 1/2 cup margarine over medium-low heat. Add the cocoa and the additional 2 tablespoons of margarine and mix to combine. Remove from heat. Stir in the sugar. Stir in the eggs, one at a time. Stir in the vanilla. Stir in the flour, mixing until well combined.

Spread about 3/4 of the batter into your baking pan. Place the Caramilk squares in rows on top of the batter. (Don't press them down, and try to space them somewhat evenly so each and every brownie gets a gooey bite.) Drizzle the remaining batter over the Caramilk squares. Don't worry if the squares aren't totally covered – you can use a spatula to gently spread the batter over top.

Bake for 25-30 minutes, or until cake tester comes out clean. Then allow to cool on a rack.

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To make the topping: place the caramels in a small saucepan over medium-low heat, stirring almost constantly until completely melted and smooth. Remove from heat and stir in the heavy cream. Pour over the brownies and spread evenly with a spatula. Allow to cool before eating. (If you can.)