Sweet and Salty Super Bowl Brownies

Description

How about brownies so packed full of sweet and salty flavor they practically tackle your taste buds? Starting with a basic brownie recipe, I made these ones extreme by packing them chock-full of gooey caramel and dark chocolate, roasted peanuts, and salty pretzels. The sweet plays offense, pummeling your taste buds with a rich, chocolate-filled flavor, with salty bringing up the defense, with a crunch and savoriness from the peanuts and pretzels. Yes indeed, when sweet and salty team up, everyone wins.



Summary

Yield: 16
Prep Time: 1 hour
Category: Desserts
Cuisine: American

Ingredients

- 2 squares unsweetened chocolate - 2 ounces
- 1/3 cup butter
- 1 cup sugar
- 2 eggs
- 3/4 cup flour
- 1/2 tsp baking powder
- 1/2 cup chopped roasted peanuts
- 1 caramel chocolate candy bar - Ghiradelli Dark Chocolate w/carmel
- 1 oz pretzels crushed

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Instructions

1

Heat oven to 350°F. Either grease or line an 8-inch square pan with parchment paper.

2
Mix flour and baking powder in a medium bowl; leave to the side.

3
Melt chocolate and butter over low heat until melted; stir frequently to avoid scorching.

4
Remove from heat; beat in sugar and eggs.

5
Add in the flour and baking powder mixture, blending well.

6
Mix in the nuts and chocolate caramel bar.

7
Add in the pretzel pieces last, mixing only until they are incorporated.

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8
Spread the mixture into the pan.

9
Bake for 30 to 35 minutes, or until top has a dull crust and a slight imprint remains when touched lightly. Cool slightly and cut into squares.

Notes

These brownies taste great served directly from the pan, but if you're feeling cute (or just bored during those bits between the commercials), you could pipe on football shapes or shout-outs to your favored team in gel or writing icing on the brownie tops.