# **Caramel Comatose Thunder Brownies**

These brownies marry crunchy with chewy and sweet with salty. The final combination is magical; ultimately, these brownies are appropriately named.

#### **Brownies**

**1** box Betty Crocker fudge brownies, 18.3 oz. (13 x 9 family size)

3 tablespoons All-purpose flour

3/3 cup Canola oil

1/4 cup Water

2 large Eggs

## Caramel

1 cup White sugar

1-1/2 cups Evaporated milk, 12 oz.

1 cup Brown sugar, light

1/4 teaspoon Salt, 3-fingered pinch

1/2 cup Butter

1/2 cup Corn syrup, light

### **Toppings**

6 ounces Pretzel twists

6 ounces Marshmallows, miniature

12 ounces Chocolate chips, 1 bag

### Method

**1. BROWNIES:** Mix the brownies according to box directions, but add an additional 3 tablespoons of flour into the mix. Cook according to package directions. Gently crunch pretzels and sprinkle them on top of brownies.

**CARAMEL:** Add all the caramel ingredients to a large, heavy-bottomed pan (~5-7 quarts), and melt together over medium heat. Once ingredients begin to boil, stir constantly until caramel reaches softball stage. Pour caramel over



# Servings/Yield

24 servings 24 bars

## **Rating**

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# **Difficulty**

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# **Categories**

Desserts

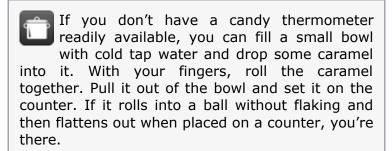
pretzels and allow to cool until the caramel's surface is warm to the touch (~5-10 minutes).

- BRINGING IT ALL TOGETHER: If desired, sprinkle a few pinches of salt over the caramel's surface for extra flavor. Cover the caramel's surface in marshmallows while the caramel is still warm. (This makes the marshmallows stick.)
- Melt the chocolate chips and spread melted chocolate over the top of the marshmallows. Place in fridge until chocolate solidifies.
- Before serving, remove from fridge for at least 15 minutes to allow caramel to soften. Cut into 24 pieces and serve!

## Notes



When topping brownies with pretzels, avoid any pretzel dust, as it keeps the caramel from sticking to the brownies.



Easily melt chocolate in the microwave. Add the chocolate to a microwave-safe bowl and cook for 30 seconds at a time. Stir after each interval. When 3/4 of the chocolate is melted, keep stirring and the rest of the chocolate will melt.