

## 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
- 2/3 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.

**2. 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



### Difficulty



### Categories

Desserts

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

**3. 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.)

**4.** Melt the chocolate chips and spread melted chocolate over the top of the marshmallows. Place in fridge until chocolate solidifies.

**5.** 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.



If you don't have a candy thermometer readily available, you can fill a small bowl with cold tap water and drop some caramel into it. With your fingers, roll the caramel together. Pull it out of the bowl and set it on the counter. If it rolls into a ball without flaking and then flattens out when placed on a counter, you're there.



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.