



SEA SALT CARAMEL BROWNIES

Dessert | Preparation Time: 15 minutes | Serves: 4-6 | Difficulty: Easy

Want to take your brownies from hum drum to WOW? All it takes is a simple caramel sauce and a sprinkle of Morton Coarse Sea Salt added to your favorite boxed brownie mix. You will reach for this quick and easy brownie recipe again and again!

Ingredients:

- 1 package of Fudge Brownie Mix
- Eggs (see package)
- Vegetable Oil (see package)
- Water (see package)
- 20 Pieces Individually Wrapped Caramels
- 2 Tablespoons Milk
- 1 teaspoon Morton Coarse Sea Salt



**MORTON®
SEA SALT COARSE**

1

Heat oven and prepare brownie mix as instructed on the box. After placing brownie mix in an 8 in x 8 in baking pan, set pan aside.



2

Bake brownie batter as instructed on package.

3

Remove brownies from oven.

4

Sprinkle with Morton Coarse Sea Salt.



5

Cool brownies before cutting.

6

Make caramel sauce as instructed : For caramel sauce: place unwrapped caramels and milk in a microwave safe bowl and microwave on high for 1 minute and then in 10 second intervals, until caramels are easily whisked. Whisk until caramel mixture is smooth and thoroughly combined.



7

Drizzle caramel sauce over cooled brownies, cut and serve.

