

Treasure Barrel

Slutty Brownies – Mouthwatering Sweet Treat

15 min Prep time	**30 min** Cook time	**45 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Brownie Base

- [ ] 1 cup unsalted butter, melted
- [ ] 8 oz dark chocolate, chopped
- [ ] 1 1/2 cups brown sugar
- [ ] 2 large eggs, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 3/4 cup all-purpose flour
- [ ] 1/4 tsp salt

Caramel Topping

- [ ] 1/2 cup caramel sauce
- [ ] 1 tsp flaky sea salt (optional)

Instructions

1. Preheat the oven to 350°F (175°C). Line an 8×8-inch pan with parchment paper, butter the paper lightly.
2. In a heat-proof bowl, combine melted butter and chopped dark chocolate; let sit for a minute, then stir until smooth.
3. Whisk together brown sugar, eggs, and vanilla until light, then blend in the chocolate-butter mixture.
4. Sift flour and salt, fold gently into the batter, being careful not to over-mix.
5. Pour batter into the prepared pan, spreading evenly. Bake for 20-25 minutes, until the edges are set and a toothpick inserted near the center comes out with moist crumbs.
6. Remove from oven, drizzle the caramel sauce over the hot brownies, and sprinkle sea salt if using.
7. Allow to cool in the pan for 10 minutes, then lift out using the parchment and cut into squares.

Nutrition per serving

420 kcal	5 g	52 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Wait until the brownies are just cool enough to handle before slicing – this keeps the crust intact.
- If you like a deeper caramel flavor, add a tablespoon of butter to the caramel before drizzling.
- For an extra touch, serve with a dollop of whipped cream or a scoop of vanilla ice cream.