

SALTED CARAMEL CREAM CHEESE FROSTED BROWNIE BITES

INGREDIENTS:

brownies -

- 1/2 cup (1 sticks) unsalted butter
- 1 1/4 cups brown sugar
- 3 oz. unsweetened chocolate
- 2 large eggs
- 1 t vanilla extract
- 1 cups flour
- 1/4 t kosher salt
- 1/2 cup chopped chocolate

frosting -

- 4 oz. cream cheese, softened
- 2 T butter, softened
- 1/4 cup salted caramel sauce
- 1/2 t vanilla
- 1 3/4 - 2 cups powdered sugar

DIRECTIONS:

1. Preheat your oven to 325°F. Butter or spray with cooking spray, the bottom of a 9 inch square baking dish; cut a piece of parchment paper to line the bottom of the pan so that it overlaps two sides. (You'll be able to lift out the brownies with the parchment paper later on.) Press into the greased surface.
2. In a large microwave-safe bowl combine the butter, brown sugar, and chocolate. Microwave on high for 1 minute; stir. If the chocolate is not softened continue to microwave at 20-second intervals, removing before completely melted, stirring until smooth.
3. Beat eggs and vanilla into the melted chocolate with a wooden spoon. Beat in the flour and salt. Stir in chocolate chunks. Pour batter into the prepared pan, smoothing the top. Bake until a toothpick inserted in the center comes out mostly clean, 35-40 minutes. Allow to cool completely.
4. Run a knife around the edge of the pan and lift out with the parchment paper. Allow to cool completely. Cut into small squares.
5. Make frosting by beating together the cream cheese, butter, caramel, vanilla and a cup of powdered sugar. Add more and beat longer until it is thick enough to pipe. Pipe onto the brownie bites. Sprinkle with sea salt. Enjoy!