



## Double Batch Caramel Brownies

READY IN



45 min.

SERVINGS



24

CALORIES



329 kcal

DESSERT

### Ingredients

- 1 cup butter shortening flavored
- 1.3 cups caramel dip
- 2 cups confectioners' sugar
- 8 eggs beaten
- 2 cups flour all-purpose sifted
- 1 cup semi chocolate chips
- 2 teaspoons vanilla extract
- 2 tablespoons water
- 2 cups sugar white

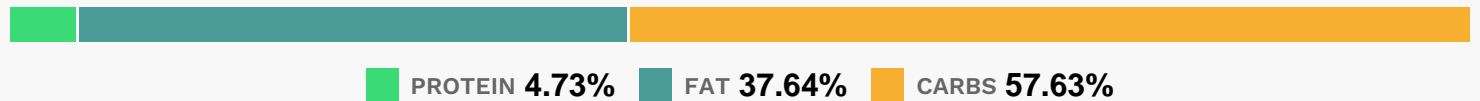
## Equipment

- bowl
- oven
- knife
- double boiler
- baking pan
- toothpicks

## Directions

- In a double boiler, melt together chocolate chips, shortening, and water. Preheat oven to 325 degrees F (165 degrees C). Grease and flour 2 9x9 inch baking pans.
- In a large bowl, mix together eggs, sugar, and confectioners' sugar. Allow chocolate mixture to cool slightly, then mix it into the egg mixture. Stir in vanilla. Finally, stir in the flour and mix well.
- Pour the brownie batter equally into the 2 pans and spread evenly. Spoon caramel over the tops of the brownies, using more or less according to taste. Using a small knife, swirl the caramel into the brownie batter.
- Bake for 40 to 45 minutes until a toothpick comes out clean when inserted.
- Let cool, and cut into squares.

## Nutrition Facts



## Properties

Glycemic Index:8.75, Glycemic Load:23.55, Inflammation Score:-1, Nutrition Score:4.7873913125823%

## Nutrients (% of daily need)

Calories: 328.92kcal (16.45%), Fat: 13.96g (21.48%), Saturated Fat: 4.57g (28.55%), Carbohydrates: 48.1g (16.03%), Net Carbohydrates: 47.22g (17.17%), Sugar: 37.36g (41.51%), Cholesterol: 55.87mg (18.62%), Sodium: 52.78mg (2.29%), Alcohol: 0.11g (100%), Alcohol %: 0.18% (100%), Caffeine: 6.45mg (2.15%), Protein: 3.95g (7.9%), Selenium: 9.05µg (12.92%), Vitamin B2: 0.16mg (9.36%), Manganese: 0.18mg (8.89%), Phosphorus: 73.86mg (7.39%), Vitamin B1: 0.1mg (6.96%), Iron: 1.25mg (6.96%), Folate: 26.45µg (6.61%), Copper: 0.12mg (6.18%), Vitamin E: 0.78mg

(5.23%), Vitamin K: 5.38µg (5.12%), Magnesium: 19.4mg (4.85%), Vitamin B5: 0.43mg (4.28%), Vitamin B3: 0.71mg (3.54%), Fiber: 0.88g (3.53%), Zinc: 0.52mg (3.45%), Calcium: 31.86mg (3.19%), Vitamin B12: 0.18µg (3.02%), Potassium: 101.31mg (2.89%), Vitamin D: 0.29µg (1.96%), Vitamin B6: 0.04mg (1.96%), Vitamin A: 88.13IU (1.76%)