

### Sea Salt Caramel Brownies

#### What you need:

1 pkg Fudge Brownie Mix - I used Girahdelli  
Eggs  
Vegetable Oil  
Water 20 Pieces Individually Wrapper Caramels  
2 Tbls Milk  
1 Tsp Morton Coarse Sea Salt

#### Directions:

Heat oven and prepare brownies mix as directed on package. After placing brownie batter in a 8"x8" baking pan, set pan aside.

Make caramel sauce as directed below, then drizzle sauce on top of brownie batter.

Bake as instructed on package.

Remove from oven.

Sprinkle with Morton Coarse Sea Salt.

Cool brownies before cutting.

#### Caramel Sauce:

Place unwrapped caramels and milk in microwave-safe bowl.

Microwave on high 1 minute and then in 10 second intervals mixing in between each interval until the caramels are smooth.

#### NOTES:

I found the caramel sauce to be too thin so will only add 1 Tbls of milk to start.

Doubled batch by using two mixes and used a jelly roll pan. Bake a little less than package directs as brownies are a bit thinner.