

Brownies with Caramel Frosting

RECIPE LIGHTLY ADAPTED FROM SOUTHERN LIVING



Ingredients

For the brownies:

4 oz Semisweet chocolate chips
1 c butter, softened
2 c sugar
4 large eggs
1 c all-purpose flour
1/2 t salt
1 t vanilla extract
3/4 c SWP chopped pecans
3/4 bittersweet chocolate chips

For the frosting:

3/4 c butter
2 c sugar
1/2 c buttermilk
12 large marshmallows
1 T light corn syrup
1/2 t baking soda

Directions

1. Preheat oven to 350°F.
 2. Melt semisweet chocolate chips in the microwave for 1 ½ minutes or until melted. Stir until smooth and set aside.
 3. Beat butter and sugar at medium speed with an electric mixer until light and fluffy (about 3 minutes). Add eggs, one at a time, beating just until combined. Add melted chocolate, beating just until blended.
 4. Add flour, salt, and vanilla at low speed just until combined. Fold in the bittersweet chips and the pecans.
 5. Bake at 350 for 38-40 minutes or until set. Cool completely on a wire rack. Spread evenly with Caramel Frosting.
 6. Frosting: Melt butter in a large saucepan (it will rise substantially...use a big pan) over low heat. Stir in sugar and remaining ingredients. Cook over medium heat, stirring occasionally, for 25-30 minutes or until a candy thermometer registers 234 degrees. Remove from heat. Beat at high speed for 5-7 minutes or until frosting thickens and begins to lose its gloss.
- **You can't ruin this! Even if the frosting doesn't turn out perfectly it will still be delicious. The brownies are great on their own, but with the frosting they are divine! If the frosting doesn't set up and is too liquidy, eat it with a spoon. If it hardens too much, heat it in the microwave for just a second or two. Don't be afraid of the frosting!**

