

# See's CANDIES®

## Caramel Lovers Blonde Brownies Recipe



**Makes 12 brownies**

### Ingredients:

- 1 cup dark brown sugar
- 1 cup all-purpose flour
- 8 tablespoons unsalted butter, room temperature
- 1 large egg, room temperature
- 1 teaspoon vanilla
- 1 teaspoon salt
- 3 See's [Dark Butterchew®](#) pieces, quartered
- 2 See's [Milk Butterchew®](#) pieces, quartered
- 6 See's [Butterscotch Chew](#) pieces, quartered

### Instructions:

1. Preheat oven to 350°F. Lightly butter and line an 8x8 baking pan.
2. In a stand mixer, whip unsalted butter until light in texture.
3. Add dark brown sugar and whip until blended. Add egg and vanilla, and mix until combined.
4. Add in flour and salt. Mix until combined. Fold in around half the amount of Butterchews and Butterscotch Chews into mixture.
5. Spread the batter evenly into the prepared baking pan. Garnish with remaining Butterchews and Butterscotch Chews.
6. Bake for 20 minutes.
7. Place onto a cooling rack and let rest for 30 minutes before serving.