

# See's CANDIES®

## Warm Nutty Caramel Brownies



Decadent brownie meets creamy Milk Butterchews, crunchy nuts and rich chocolate drizzle for a dessert that's simply a dream.

### Ingredients:

- 1 tsp vegetable oil
- 1 pkg brownie mix  
(plus ingredients to make cake-like brownies)
- $\frac{3}{4}$  cup packed brown sugar, divided
- 1 pkg [See's Semi-Sweet Chocolate Chips](#), divided
- 1 cup salted mixed nuts, divided
- 20 [See's Milk Butterchews](#)

Optional: ice cream

### Instructions:

1. Preheat the oven to 375°F. Lightly grease the Stone Bar Pan with oil.
2. In the bowl of the Deluxe Stand Mixer, combine the brownie mix with the ingredients listed on the package for cake-like brownies and  $\frac{1}{4}$  cup of brown sugar. Mix for 2 minutes.
3. Add [See's Semi-Sweet Chocolate Chips](#), reserving  $\frac{1}{2}$  cup for later. Mix for another 45 seconds. Pour the batter into the prepared pan and spread evenly.
4. Chop the nuts in the Manual Food Processor. Combine half of the chopped nuts with the remaining  $\frac{1}{2}$  cup of brown sugar and sprinkle evenly over the batter.
5. Place the pan in the oven and bake for 20–22 minutes.
6. While the brownies bake, cut [See's Milk Butterchews](#) into quarters and set aside.
7. Place the reserved  $\frac{1}{2}$  cup of chocolate chips in a small microwave-safe bowl. Microwave on high for 1 minute, stirring every 20 seconds, until melted. Spoon the melted chocolate into a resealable plastic bag and set aside.
8. Remove the pan from the oven. Immediately top with the quartered Milk Butterchews, lightly pressing them into the brownies. Sprinkle with the remaining chopped nuts.
9. Snip the corner of the chocolate-filled bag and drizzle the chocolate evenly over the brownies.
10. Cut into squares and serve warm with ice cream, if desired..