

Caramel Filled M&M Brownie Bites

Tia Fowles – Events To Celebrate (<http://eventstocelebrate.net>)

Caramel

Ingredients:

½ c. Light Corn Syrup	½ c. Heavy Cream – room temperature
½ c. Granulated Sugar	1/3 c. Evaporated Milk
¼ tsp. Salt	½ tsp. Vanilla
4 Tbsp. Butter – room temperature	

Directions:

In a medium saucepan bring to a boil the Light Corn Syrup, Granulated Sugar and Salt over MEDIUM heat. Once it reaches a full boil slowly add in the butter, cream and milk while maintaining the rolling boil. Insert a candy thermometer boil until mixture reaches 200 degrees. Remove from heat and stir in Vanilla. Pour into a greased glass baking dish to cool. From start to finish, you must stir the mixture constantly.

Brownies

Ingredients:

½ c. butter (1 stick) melted	¼ tsp. Salt
¼ c. Cocoa powder	¾ c. Flour – all purpose
1 c. Granulated Sugar	¾ c. chopped Plain M&M's
2 Eggs – beaten slightly	¾ c. chopped Pretzels
½ tsp. Vanilla	

Directions:

Wisk together melted butter and cocoa powder. Add sugar, beaten eggs, vanilla and salt. Mix well. Stir in flour slowly until just combined – do not over mix. Stir in chopped M&M's (I used my Pampered Chef food chopper to chop mine). Using a 2 oz. cookie scoop, fill a greased mini-muffin tin. Bake at 350 for 10 minutes.

Assemble:

- As soon as you take the brownies out of the oven, use the back of a small spoon to gently press a small indent in the center of each brownie.
- Scoop a small amount of caramel and fill each brownie center.
- Immediately top with chopped pretzels and allow to cool completely.

Makes 36 Brownie Bites. You will have Caramel left over – which may be the best part of making these! ☺