



Maple Ridge Farms Sea Salt Caramel Bliss Brownies

INGREDIENT LIST:

- 1 cup (120g) all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup (43g) unsweetened cocoa powder
- 1 teaspoon espresso powder (optional; omit if you don't like coffee)
- 3/4 cup (170g) unsalted butter
- 2 Tablespoons (28ml) oil (canola, vegetable, or coconut will work)
- 1 1/3 cups (265g) granulated sugar, divided
- 2 large eggs
- 1 large egg yolk
- 3/4 cup (128g) chocolate chips
- 8 Maple Ridge Farms Dark Chocolate Sea Salt Caramels

RECIPE INSTRUCTIONS:

1. Preheat oven to 350°F. Line a 9×9-inch baking pan with parchment paper and lightly spray with non-stick baking spray. Set aside.
2. In a large bowl, sift together the flour, baking powder, salt, cocoa powder, and espresso powder. Set aside.
3. In a medium saucepan, combine the butter, oil, and 1/3 cup of the sugar. Heat over medium heat, stirring frequently, until the butter is completely melted. Remove from heat.
4. In a large mixing bowl, whisk together the eggs and remaining sugar until well combined, about 30 seconds.
5. Gradually pour the warm butter mixture into the egg mixture, whisking constantly until completely combined.
6. Add the dry ingredients and chocolate chips to the wet mixture. Using a rubber spatula, gently stir until just combined. Do not overmix! Stop stirring as soon as you see the last trace of dry ingredients to avoid cakey brownies.
7. Scrape the batter into the prepared pan and smooth the top.



8. Gently press the 8 Maple Ridge Farms Dark Chocolate Sea Salt Caramels into the brownie batter, spacing them evenly throughout the pan. Ensure they are slightly covered by batter.
9. Bake for 30 minutes, or until the edges are firm and the top is shiny and slightly cracked.
10. Place the pan on a cooling rack and let the brownies cool completely before slicing.

Enjoy!

