



# THE ingles TABLE

with Chef Whitney Roberson  
**Caramel Brownies**

## Shopping List

*For Brownies:*

- 2 cups sugar
- $\frac{3}{4}$  cup baking cocoa
- 1 cup canola oil
- 4 large eggs
- $1\frac{1}{4}$  cup milk
- $1\frac{1}{2}$  cup all-purpose flour
- 1 tsp salt
- 1 tsp baking powder
- 1 cup semisweet chocolate chips

*For Caramel:*

- 1 cans (14 ounces) sweetened condensed milk
- 1 package (14 ounces) caramels
- $\frac{1}{2}$  cup milk

## Cooking Instructions

- 1)** Preheat oven to 350 degrees.
- 2)** In a large bowl, beat together the sugar, cocoa, oil, eggs and  $1\frac{1}{4}$  cup milk. Combine the flour, salt and baking powder; gradually add to egg mixture until well blended. Fold in chocolate chips.
- 3)** Spoon two thirds of the batter into a greased 13-in. x 9-in. baking pan. Bake for 12 minutes.
- 4)** Meanwhile, in large saucepan, heat caramels, sweetened condensed milk and  $\frac{1}{2}$  cup milk over low heat until caramels are melted. Pour over baked brownie layer.
- 5)** Drop remaining batter by spoonfuls over caramel layer; carefully swirl with knife.
- 6)** Bake for 35-40 minutes or until a toothpick inserted in center comes out with moist crumbles (do not over bake). Cool on wire rack.



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