

Marshmallow Caramel Swirl Brownies

Brownies

- 8 ounces chopped BAKER'S Semi-Sweet Chocolate (2 packages)
- ½ cup butter
- ¼ cup packed light brown sugar
- ¾ cup sugar
- 3 eggs
- 1 teaspoon vanilla extract
- ½ cup + 2 Tablespoons all-purpose flour
- 2 Tablespoons unsweetened cocoa powder
- ¼ teaspoon salt (or ½ teaspoon if you used unsalted butter)

Caramel Marshmallow Cream

- 1 cup KRAFT Caramel Bits
- 1 Tablespoon water
- 1 cup JET-PUFFED Marshmallow Creme

Instructions:

To Prepare the Brownies:

1. Pre-heat your oven to 350*. Grease an 8x8 or 9x9 pan and set aside.
2. In a medium saucepan, melt the butter and chocolate on medium heat, stirring constantly, until the chocolate has melted.
3. Remove from the heat, pour into a large mixing bowl. Let them cool for about 10 minutes.
4. Whisk the sugars into the cooled chocolate/butter mixture. Add the eggs, one at a time, whisking until smooth after each addition. Whisk in the vanilla.
5. Fold in the flour, cocoa powder, and salt.

To Prepare the Marshmallow Caramel

1. In a small saucepan add the KRAFT Caramel Bits and water. Stir the mixture constantly until the caramel is melted.
2. Add the JET-PUFFED Marshmallow Creme and mix until it is well combined.

Assembling the brownies

1. Pour ⅔ of the brownie batter into the pan.
2. Pour the marshmallow caramel cream over the brownie batter and then top with dollops of the remaining brownie batter.
3. Using a butter knife start in 1 corner and go up and down and then left to right.
4. Bake for about 35 minutes in a 9x9 pan (or about 40 minutes in an 8x8 pan). You can insert a toothpick in the middle to test the doneness. There should be some crumbs on the toothpick.
5. Allow these to cool completely before you cut them. (Or use the tip below to get the perfect cut!)