

Choco Fever Dream

Slutty Brownies – Moist, Chewy Snack

15 min Prep time	**25 min** Cook time	**40 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Brownie Base

- [ ] 1/2 cup unsalted butter, melted
- [ ] 1 cup brown sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 3/4 cup all-purpose flour
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1/4 tsp salt
- [ ] 1/2 cup chocolate chips

Caramel Topping

- [ ] 1/3 cup caramel sauce, warmed
- [ ] A pinch of flaky sea salt

Instructions

1. Preheat the oven to 350°F (175°C) and line an 8×8-inch pan with parchment paper.
2. In a bowl, whisk melted butter with brown sugar until smooth, then add eggs one at a time, stirring gently.
3. Stir in vanilla, then sift in flour, cocoa, and salt; fold until just combined, and mix in chocolate chips.
4. Spread the batter evenly in the pan, then drizzle warm caramel over the top and swirl with a knife; sprinkle sea salt.
5. Bake for 22-25 minutes, until the edges are set but the center still looks slightly glossy; let cool completely before cutting.

Nutrition per serving

310 kcal	4 g	38 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra chewiness, add a tablespoon of melted milk chocolate to the batter.
- If the caramel hardens too quickly, re-warm it briefly before swirling.
- These brownies freeze well; wrap tightly and thaw at room temperature.