



# Salted Caramel PB Brownies

A flavor combo that hits on some of the strongest dessert cravings. It's easy to prep and hard to pass up.

**Servings:** 20

**Cook Time:** 25

## Ingredients

### Salted Caramel Sauce:

- 1 cup granulated sugar
- 6 tablespoons salted butter, cut into cubes, room temp
- 1/2 cup heavy cream, room temp
- 1 teaspoon salt

### Cake Brownies:

- 3/4 cup all-purpose flour
- 3/4 cup granulated sugar
- 5 tablespoons cocoa powder, dark
- 2 tablespoons espresso powder
- 1/2 cup unsalted butter, melted
- 2 eggs, large
- 1/2 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 1 teaspoon vanilla extract

### Topping:

- 2 ounces (2 pumps) **Jif**® Creamy Peanut Butter Sauce

## Directions

1. Heat the oven to 350°F
2. To make the salted caramel sauce, melt sugar over medium heat in small heavy-duty saucepan.
3. Add butter cubes and mix until fully combined.
4. Once butter and sugar are fully melted and combined, add the heavy cream and mix.
5. Remove from the heat, stir in salt and allow to cool.
6. For the brownies, place all remaining ingredients into a bowl and mix until fully combined.
7. Transfer batter to a greased baking dish and place in the oven for 25 minutes.
8. Once cooked, remove from the oven and allow to cool.
9. Spread salted caramel sauce over cooled brownies.
10. Drizzle peanut butter sauce over the top in zig-zag pattern. Cut and serve!