

Dessert

Fudgy Caramel-Cashew Brownies

Pillsbury Best One Dish Meals - February - 2011

Preparation Time: 25 minutes

Start to Finish Time: 2 hours 15 minutes

3 ounces bittersweet baking chocolate, chopped

1 cup butter or margarine

12 ounces (2 cups) semisweet chocolate chips

4 eggs

1 1/2 cups sugar

2 teaspoons vanilla

1 cup all-purpose flour

1 teaspoon baking powder

1/2 teaspoon salt

20 creme-filled chocolate sandwich cookies, crushed

40 round chewy caramels in milk chocolate, unwrapped and cut in half

3/4 cup roasted cashews, coarsely chopped

Preheat oven to 350 degrees.

Grease a 13x9-inch pan with shortening and lightly flour.

In a 1-quart microwavable bowl, microwave the bittersweet chocolate, butter and one cup of the chocolate chips uncovered on HIGH for 1 to 2 minutes, stirring twice, until melted and smooth. Cool for 5 minutes.

In a large bowl, beat the eggs, sugar and vanilla with an electric mixer on medium speed until smooth.

Beat in the cooled chocolate mixture.

On low speed, beat in the flour, baking powder and salt. Stir in the cookies and remaining chocolate chips. Pour into the pan.

Bake for 35 to 40 minutes or until the edges begin to pull away from the sides and the center is set. Do not overbake.

Immediately sprinkle the candy on top of the hot brownies. Let stand for 10 minutes.

Pull the tip of a toothpick through the softened candy to spread and swirl.

Sprinkle with the cashews.

Cool until set.

Yield: 36 brownies

Per Serving (excluding unknown items): 13222 Calories; 810g Fat (50.3% calories from fat); 125g Protein; 1678g Carbohydrate; 122g Dietary Fiber; 1345mg Cholesterol; 3934mg Sodium. Exchanges: 6 1/2 Grain(Starch); 3 Lean Meat; 159 1/2 Fat; 105 Other Carbohydrates.