

YIELD: 120 PIECES PREP TIME: 30 MINUTES (ACTIVE TIME) COOK TIME: 30 MINUTES

Salted Caramel Eggnog Brownies

Ingredients:

For the Homemade Brownies:

- 2 sticks unsalted butter, melted (1 cup)
- 1 1/2 cups sugar
- 1/2 cup cocoa powder
- 1/2 cup all purpose Gold Medal Flour
- 4 large eggs
- 1 tablespoon vanilla extract
- 1 teaspoon salt
- 11 ounces semisweet chocolate chips

For the Eggnog Fudge:

- 2 3/4 cups white chocolate chips
- 14 ounce can sweetened condensed milk
- 2 tablespoons unsalted butter
- 1 tablespoon bourbon
- 1/2 teaspoon ground nutmeg

For the Salted Caramel Fudge:

- 2 3/4 cups white chocolate chips
- 14 ounces can dulce de leche (thick Mexican caramel)
- 3 tablespoons unsalted butter
- 1-3 tablespoons milk
- Course sea salt

Directions:

1. Preheat the oven to 375 degrees F and spray a 9X13 inch baking dish with non-stick cooking spray. In a large bowl, mix the melted butter and sugar until well combined. Then add the cocoa powder, flour, eggs, vanilla and salt. Mix well. Finally add the chocolate chips and mix in. Pour the brownie batter into the prepared baking dish and bake for 20-25 minutes, until a toothpick inserted into the center comes out clean. Cool completely before moving on. (You could put the brownies in the fridge/freezer to speed up the process.)
2. For the Eggnog Fudge Layer: Place all the ingredients for the eggnog fudge in a microwave-safe bowl. Microwave in 30 second increments, stirring in between, until everything is melted together and the mixture comes to a boil. Stir well, then pour the mixture over the brownies and smooth. Gently tap the pan on the counter to remove large air bubbles. Then place in the freezer for 20 minutes to bring the fudge temperature down, before adding the next layer.
3. For the Salted Caramel Fudge Layer: Place the white chocolate chips, dulce de leche, and butter in the microwave. Microwave in 30 second increments, stirring in between, until everything is melted together and the mixture comes to a boil. The caramel mixture will appear thicker than the previous mixture. Add 1-3 Tb. of milk and stir well until the mixture is smooth and pourable. Pour over the Eggnog Fudge and gently tap the pan on the counter to remove large air bubbles. Place the pan in the fridge for 2-3 hours until the fudge is really firm. Sprinkle the top with course sea salt.
4. To serve: Cut the brownies into 30 large brownie-sized squares, or 120 small fudge-sized squares. Clean the knife with a wet paper towel in between cuts to insure the sides look nice.

<http://www.aspicyperspective.com/2013/12/salted-caramel-eggnog-fudge-brownies.html>