

ROLD GOLD® Salted Caramel Truffle Brownies

Ingredients

Brownies

- 1/2 cup chopped ROLD GOLD® Tiny Twists
- 1 package (10.5 oz) fudge brownie mix
- 12 individual caramel candy squares, unwrapped
- 1/2 cup milk chocolate chips

Chocolate Truffle Layer

- 1/2 cup 35% whipping cream
- 1 cup dark chocolate chips
- 2 tbsp butter, cut into cubes
- 1/3 cup dulce de leche

Pretzel Brittle

- 3 cups chopped ROLD GOLD® Tiny Twists
- 3/4 cup packed brown sugar
- 1/2 cup unsalted butter, melted

Assembly

- Vanilla ice cream, for serving
- 12 ROLD GOLD® Tiny Twists

How to make it

1. Brownies: Prepare brownie mix according to package directions, folding in ROLD GOLD® Original Tiny Twists Pretzels, caramel candy squares and chocolate chips. Bake according to package directions. Let cool completely.
2. Chocolate Truffle Layer: Heat cream in small saucepan set over medium heat; bring to simmer. Remove from heat.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	45 min	75 min	9

Made with



ROLD GOLD® Tiny Twists

3. Stir in chocolate chips and butter; let stand for 1 minute. Whisk until smooth; spread evenly over brownies. Refrigerate for about 1 hour or until set. Drizzle with dulce de leche. Refrigerate until ready to serve.
4. Pretzel Brittle: Preheat oven to 375°F. Pulse ROLD GOLD® Original Tiny Twists Pretzels, in food processor until coarsely chopped into 1/4-to-1/2-inch pieces. (Alternatively, add pretzels to large resealable plastic bag and crush with rolling pin.)
5. Toss together ROLD GOLD® Original Tiny Twists Pretzels, brown sugar and butter; press into 13- x 9-inch baking pan. Bake for 10 to 13 minutes or until mixture is bubbly in center. Let cool completely.
6. Loosen brittle from pan by gently twisting edges so brittle releases from pan; break into shards. Store in airtight container.
7. Assembly: Cut brownie into 9 squares. Top with scoop of ice cream and shards of pretzel brittle. Garnish with ROLD GOLD® Original Tiny Twists Pretzels.