

Russell Stover®

# Russell Stover Caramel Apple Brownies

Dark Chocolate, Buttery Caramel, Roasted peanuts come together to create this decadent brownie.

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## INGREDIENTS

9 [Russell Stover Milk Chocolate Caramel Apple Bars with Nuts](#)  
(For a nut free recipe substitute 9 [Milk Chocolate Caramel Apple Bars](#))

- 1 cup All Purpose flour
- 2/3 cup cocoa powder
- 1 tsp salt
- 1 tsp baking sodat
- 2/3 cup brown sugar
- 1 cup baker's sugar
- 3 eggs
- 1 tsp vanilla
- 3/4 cup butter - melted
- 1/4 cup oil
- 1 1/4 dark chocolate - chopped
- 1 tsp instant coffee powder

## INSTRUCTIONS

Makes approx. 9 servings

- Preheat oven to 325°. Lightly grease 9" square baking pan and line with parchment paper
- Add flour, cocoa powder, salt, brown sugar, baker's sugar in a large bowl and whisk until combined
- In another bowl stir together cooled melted butter, eggs, oil, vanilla extract, and coffee powder until well mixed
- Slowly add dry ingredients to the wet ingredient bowl until well combined
- Add chopped chocolate
- Bake for 30 minutes. Carefully pull you oven rack out and place unwrapped Russell Stover Milk Chocolate Caramel Apple bar with nuts (or without nut variety) on top of the partially cooked brownies.
- Bake an additional 20 minutes
- Remove from oven and let cool.
- Pro tip: If the brownies are sticking to your knife when cutting, use a plastic knife.
- Bake an additional 20 minutes