



Caramel Cream Cheese Brownie Bites

Rich chocolatey brownies are even more indulgent when topped with cream cheese filling; drizzle generously with caramel sauce for a small dessert that will make a very big impression.

1 box Brownie Mix, prepared as directed for Cake-Like brownies
1 teaspoon Espresso Powder

Cream Cheese Filling

4 ounces cream cheese, at room temperature
1 tablespoon unsalted butter, at room temperature
1 cup (113g) confectioners' sugar, sifted
½ teaspoon Vanilla Extract
1 tablespoon King's Cupboard Caramel Sauce

Topping

King's Cupboard Caramel Sauce

Preheat the oven to 350°F. Grease the wells of your Brownie Bite Pan.

For the brownies: In a large bowl, mix together the brownie mix batter and espresso powder. Mix until combined.

Scoop 3 tablespoons of the batter into each of the wells of the pan (a tablespoon scoop filled level is just right). Cover the remaining batter and set aside. Bake the brownies for 22 to 24 minutes, until the center springs back when lightly touched.

Remove pan from the oven and cool on a rack for 10 minutes before turning out brownie bites onto a rack to finish cooling. Fill wells with remaining batter and bake as directed above.

For the filling: Combine all of the ingredients using an electric mixer at low speed until smooth.

To serve: Fill the wells of the cooled brownie bites with the cream cheese filling. Drizzle with more caramel sauce before serving.

Yield: 23 filled brownie bites.



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