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TWIX® Dulce de Leche Brownies  
RECIPE

## TWIX® Dulce de Leche Brownies



**Time** 1 hour  
**Ingredients** 10 items  
**Makes** 16 servings

These decadent TWIX® brownies are the perfect treat to make with family!

### Ingredients

- 2 oz unsweetened baking chocolate, finely chopped
- 1/3 cup unsalted butter
- 1/2 tsp salt
- 3/4 cup granulated sugar
- 1 egg
- 2 tsp vanilla extract
- 1/3 cup all-purpose flour
- 8 TWIX® Minis, chopped
- 1/3 cup prepared buttercream frosting

- 1/4 cup dulce de leche

## Instructions

1. Preheat the oven to 350°F. Grease an 8-inch square baking pan with enough parchment paper to overhang the edges.
2. In a heatproof bowl set over a saucepan of barely simmering water, melt the baking chocolate, butter and salt, stirring occasionally.
3. Remove from the heat and stir in the sugar. Allow to cool slightly.
4. Stir in the egg until well combined, then stir in vanilla. Fold in the flour until combined and stir in half of the chopped TWIX® Minis.
5. Scrape the brownie batter into a prepared pan and smooth the top. Bake for 20 to 25 minutes or until only a few moist crumbs adhere to a toothpick inserted in center.
6. Allow to cool completely, remove from pan and remove the parchment paper.
7. Stir together the buttercream frosting and 2 tbsp dulce de leche until blended, and spread over the brownies.
8. Sprinkle brownies with the remaining chopped TWIX® Minis and drizzle the remaining dulce de leche on top. Cut into 16 squares.
9. Tip: Substitute caramel sauce for dulce de leche.

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