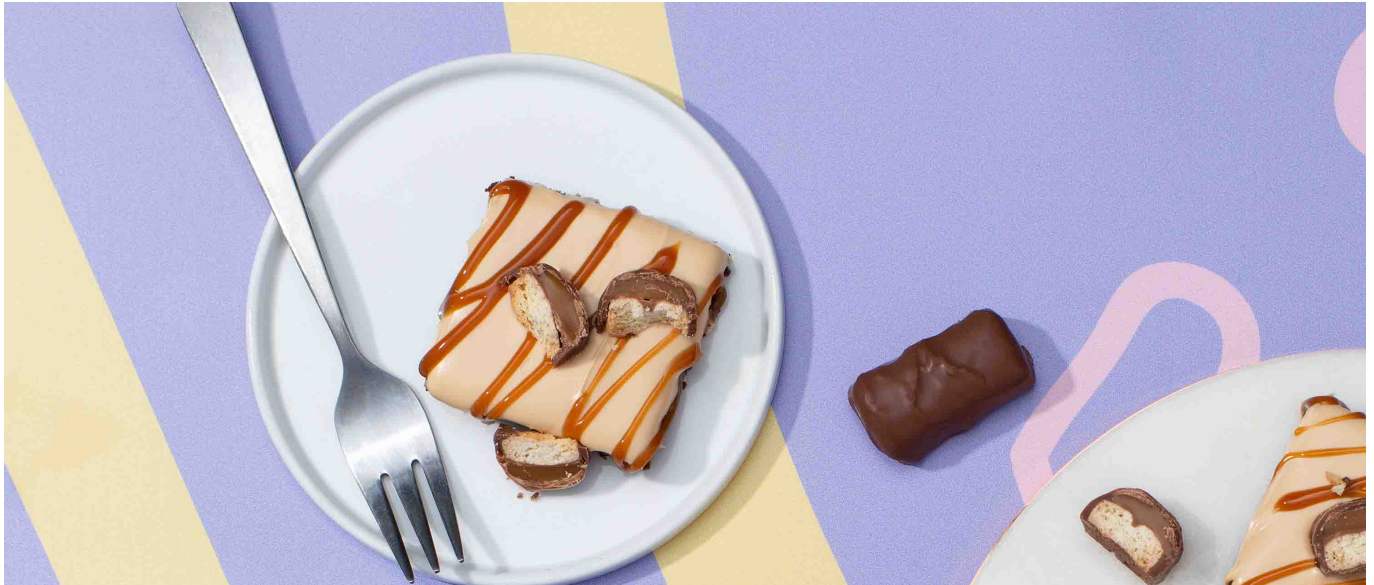# TWIX® Dulce de Leche Brownies

Time
1 hour
Ingredients
10 items
Makes
16 servings
These decadent TWIX® brownies are the perfect treat to make with family!
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Ingredients

- 2 oz unsweetened baking chocolate, finely chopped
- 75g of unsalted butter
- 1/2 tsp salt
- 150g of granulated sugar
- 1 egg
- 2 tsp vanilla extract

* 42g of all-purpose flour
* 2 TWIX® Twin Bars, chopped
* 42g prepared buttercream frosting
* 75g dulce de leche

Instructions

1. 1
   Preheat the oven to 180°C. Grease an 8-inch square baking pan with enough parchment paper to overhang the edges.
2. 2
   In a heatproof bowl set over a saucepan of barely simmering water, melt the baking chocolate, butter and salt, stirring occasionally.
3. 3
   Remove from the heat and stir in the sugar. Allow to cool slightly.
4. 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® Twin Bars.
5. 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. 6
   Allow to cool completely, remove from pan and remove the parchment paper.
7. 7
   Stir together the buttercream frosting and 2 tbsp dulce de leche until blended, and spread over the brownies.
8. 8
   Sprinkle brownies with the remaining chopped TWIX® Twin Bars 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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TWIX® Granola Bars

Cooking time

1.5 hours

Ingredients

13 items

[SEE DETAILS](#)

[TWIX® Apple Pie Bars](#)

Cooking time

1.5 hours

Ingredients

12 items

[SEE DETAILS](#)

[TWIX® Coffee Frappé](#)

Cooking time

10 min

Ingredients

7 items

[SEE DETAILS](#)

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