



Adventurefuls® Caramel Brownie Jar

Ready in 2 1/2 hours
Makes 6 servings



What you need

Ingredients

Brownie Levels:

Fudge brownie mix
Fudge brownie mix ingredients (on package)

Whipped Cream Cheese Custard Levels:

8 oz. cream cheese
1 cup sugar
8 oz. tub of whipped topping

Cookie Level:

8 Adventurefuls, finely chopped
Milk chocolate frosting

Topping Level:

6 Adventurefuls
Chocolate salted caramel sauce
1/2 cup pecans, chopped (optional)

Equipment

9x13 baking pan
7 mason jars (8 oz.) or tall glasses (8 oz.)
2 medium mixing bowls
Small plate
Spatula
Piping bag
Hand mixer
Round cookie cutters (optional)

Directions

1. Prepare for layering:

Prepare brownie mix as directed on package. Bake brownie mix in a 9x13 baking pan and set aside.

To make the custard, combine cream cheese and sugar in a mixing bowl. Use hand mixer to blend until smooth. Add whipped topping and blend until smooth. Place custard in piping bag, set aside.

2. Sweeten the jar:

Turn mason jars or tall cups upside down and rotate the rim in the chocolate frosting. Place finely chopped cookies on a separate plate. Turn jars upside down and rotate the frosted rim in the finely chopped Adventurefuls to coat all of the frosting. Lightly pat to make sure the crumbs stick. Shake off excess crumbs. Turn jars right side up and drizzle caramel sauce in the bottom of the jar.

3. Build the jar:

Using the additional matching jar as a cookie cutter, cut out 12 jar-sized circles of brownie. Place one circle at the bottom of each jar. Use a piping bag to add a layer of custard over the brownie level. Repeat brownie and custard layers for each jar.

4. Top it off:

Drizzle the top layer with caramel sauce. Garnish with Adventurefuls. Add chopped pecans if desired. Refrigerate for 1 hour before serving. *Enjoy!*

Recipe courtesy of Greater Chicago and Northwest Indiana Girl Scouts