



Nutty Caramel Brownie Bites made with Baby Ruth®

Baked Good | Vegetarian | Dessert | Banqueting

👤👤👤 | 45 minutes ⌚ | 🍳🍳🍳

3 cups Baby Ruth® Pieces (XUS71177)

12 RTU Brownie Bars, Sheet

1 cup Chocolate Sauce, warmed

1 cup Caramel Sauce, room temperature

1 cup Peanuts, Roasted, Chopped

12 portion Mini Muffin Pan*

Slightly warm chocolate sauce in a microwave oven. Cut each RTU brownie into 4 equal squares. Using your fingertips, press each square into the mini muffin pan, forming a cup. Fill each cup with a layer of caramel. Then top with a layer of chocolate sauce in the center of the caramel, creating a bulls-eye decoration. Top each mini brownie shooter with chopped chocolate pieces and roasted peanuts.

Place in cooler for 1 hour to set. Remove and top with the remaining chocolate and caramel sauces.