



# Caramel Cookie-Stuffed Confetti Brownies

## INGREDIENTS

1 (18.3-oz.) pkg. Hy-Vee deluxe chewy fudge premium brownie mix  
2 Hy-Vee Large Eggs  
 $\frac{2}{3}$  cup vegetable oil  
 $\frac{1}{4}$  cup cold water  
1 (11-oz.) pkg. caramel bits  
2 tbsp Hy-Vee heavy whipping cream  
20 Crav'n Flavor golden sandwich cookies with vanilla crème  
 $\frac{1}{2}$  cup rainbow jimmies

## PREPARATION

- 1** Preheat oven to 350°. Spray a 9x9-inch baking pan with nonstick spray; set aside.
- 2** Place mix into large bowl. Add eggs, water, and vegetable oil. Combine with a spoon until combined and moistened. Spread half of the batter into a greased 9x9-inch baking pan; set aside.
- 3** Place caramel bits and heavy whipping cream in a medium microwave-safe glass measuring cup. Microwave on HIGH at 30-second intervals until melted, stirring each time.
- 4** Drizzle melted caramel over brownie batter in pan to cover. Place cookies evenly on top of caramel layer. Spread remaining brownie batter over cookies. Top with rainbow jimmies.
- 5** Bake for 38 to 40 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean; cool completely.

## NUTRITION FACTS

Calories: 550  
Total Fat: 25g  
Saturated Fat: 7g  
Trans Fat: .5g  
Cholesterol: 35mg

Sodium: 280mg  
Carbohydrates: 81g  
Fiber: 0g  
Sugar: 58g  
Protein: 2g