

**Debbie's Famous Brownies**  
**Makes 96 -1 inch brownie bites**



**Ingredients**

1-18.3-ounce Box Duncan Hines Chewy Fudge Brownie Mix  
2 large eggs  
½ cup canola oil  
¼ cup water  
1- 12-ounce bag of semi-sweet chocolate chips (2 cups)

**For Variations:**

½ - ¾ cup coarsely chopped pecans, walnuts, pistachios or macadamia nuts  
1 – 14.3-ounce package Oreo cookies  
1 – 10 ounce jar Caramel sauce such as Trader Joe's Fleur de Sal Caramel Sauce  
1 Tablespoon Kosher, sea or other coarse salt  
1 – 16.5 ounce Roll Ready to Bake Chocolate Chip Cookie Dough such as Pillsbury Refrigerated

**Directions**

1. Preheat oven to 350 degrees F.
2. Grease a 9 x 13-inch pan with butter and then spray with vegetable spray OR line pan with parchment paper.
2. Using electric mixer, beat together oil and eggs.
3. Add brownie mix and water and mix just until combined. Do not over mix.
4. Reserve 1/4 cup of batter and set aside if making the four brownie variations below.
5. Stir 2 cups of chocolate chips into remaining batter and mix well.
6. Pour batter into prepared pan and bake at 350 degrees F for 28-32 minutes. Check for doneness and make sure the center is completely cooked through. The brownies will continue to bake after they are taken out of the oven. The salted caramel section will appear under done but will firm up as it cools, so check for doneness in the other sections. Continue to bake an additional minute or two until done.
7. Remove from oven and cool on wire rack. Cut into very small 1 inch squares.

**Four Variations – Pecan, Oreo Cookie, Salted Caramel and Cookie Dough**

Visually divide baking pan into four equal quadrants. Each section will use approximately one cup of batter.

**1. Pecan Brownies** (or your nut of choice). For full flavor roast/toast pecans on a cookie sheet at 350 degrees F for about 10 minutes. Coarsely chop nuts and mix ¼ to ½ cup into 1 cup of prepared batter.

Spoon into pan and sprinkle remaining  $\frac{1}{4}$  cup pecans on the top. Optional: Add in 2-3 drops of the *nut oil* from a cake/candy supply place for extra flavor.

**2. Oreo Cookie Brownies** – Using reserved  $\frac{1}{4}$  cup batter without chocolate chips, lay a thin layer, approximately 4 inches wide in the pan. Lay the Oreos in two columns pressing into bottom layer. Pour  $\frac{3}{4}$  cup of the chocolate chip batter over the Oreos. Top with 1 or 2 chopped Oreos.

**3. Salted Caramel Brownies** – Stir 1 -2 teaspoons caramel flavoring into 1 cup of batter and spread into pan. Heat caramel sauce in microwave and pour stripes over batter. Run a knife or fork back and forth horizontally, then vertically over batter. Generously sprinkle with kosher, sea, or any coarse salt and bake. Sprinkle with additional coarse salt after baking, if desired.

**4. Cookie Dough Brownies** – Using half of the roll of refrigerated ready-to-bake cookie dough, lay a slab of the cookie dough onto the parchment paper in pan. Cover with  $\frac{3}{4}$  - 1 cup of chocolate chip brownie batter and then add additional thin strips of cookie dough on top to make the section visible. Alternately, you can pour the batter in first and then lay the cookie dough slab on top of the chocolate chip brownie batter.

Bake brownies for 28-32 minutes at 350 degrees F or until done. Cool on wire rack and cut into very small 1-inch squares.

**Debbie's Famous Brownies**  
**Nutrition Facts**  
**Servings: 1 inch square brownie bite**

Amount per serving	
Calories	57
% Daily Value*	
<b>Total Fat</b> 3.4g	4%
Saturated Fat 1.2g	6%
<b>Cholesterol</b> 6mg	2%
<b>Sodium</b> 21mg	1%
<b>Total Carbohydrate</b> 6g	2%
Dietary Fiber 0.3g	1%
Total Sugars 4.7g	
<b>Protein</b> 0.8g	
Vitamin D 0mcg	2%
Calcium 10mg	1%
Iron 0mg	1%
Potassium 19mg	0%

*\*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.*

Recipe analyzed by [www.verywellfit.com](http://www.verywellfit.com)

**\*\*Brownie variations will contain additional calories.**