



Kitchen Cheat Sheet: Caramel Graham Fudge Brownies

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Tips and Extras

- Toast the pecans. It's a tiny extra step that makes a huge flavor difference. You'll thank yourself later—probably while sneaking a piece over the sink.
- Line your pan with parchment. It keeps the graham crust from sticking and lets you lift the whole slab out like the glorious dessert brick it is.
- Melt the caramel candies low and slow.
- Don't overbake the brownie layer. Box mix or not, fudgy is the goal. Pull it when a toothpick near the center comes out with a few moist crumbs—not dry.
- Cool completely before slicing. Warm caramel is clingy and dramatic. Let everything chill so your layers stay clean and stackable.
- Use a sharp knife and clean between cuts. It's the difference between bakery-level presentation and “rustic charm.” (No judgment.)

Storage

Room Temperature: Keep the brownies in an airtight container at room temp for up to 3 days. Just make sure they're completely cooled first—unless you enjoy steam-wilted graham crust (you don't).

Refrigerator: For longer storage, pop them in the fridge for up to 7 days. The caramel firms up a bit, but a quick zap in the microwave brings back the gooey glory.

Freezer: Wrap each square in plastic wrap, then stash in a freezer bag. They'll keep for up to 2 months—though good luck forgetting about them that long. Let them thaw at room temp or microwave for 15–20 seconds when you need a sweet emergency.

FAQs

Do I have to toast the pecans?

Nope—but you should. It adds a rich, buttery depth that raw nuts just can't match. Five minutes in a skillet or oven = flavor magic.

What kind of caramel should I use?

This recipe uses classic caramel candies (like Kraft) melted with a splash of cream or evaporated milk.

Can I make it ahead of time?

Yes! These brownies actually slice better the next day once the caramel sets. Store them covered at room temperature or in the fridge, depending on how warm your kitchen gets.

Can I use a homemade brownie recipe?

The brownie mix goes in the graham cracker crust and the brownie itself so it's best to use a boxed mix for this recipe.

Do I need to bake the graham cracker crust first?

Nope! The brownie layer bakes everything together into one glorious, buttery base. One less dish. One more reason to love it.