

World's Finest Fire Salt Smoked Brownies

Chocolate, Smoke Flavor and some smoldering heat... That's what makes a brownie shine. Want to know what adds even more epic for these brownies? Some World's Finest Chocolate! These brownies will quickly become the talk of the town at your next event. Here's how to do it all on your Traeger!

Yield: 12 Brownies

Prep time: 10 Minute Prep

Total time: 120 Minutes Cook Time (includes 45 minutes smoke time)

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 pkg	Ghirardelli Brownie Mix	1ea 20oz Bags of Mix
1/3 Cup	Canola Oil	or vegetable oil
¼ Cup	Coffee, Nitro Brewed or Cold Brewed	use STRONG coffee
1 Ea	Eggs, Whole, large	
2 Tbsp	Fire Salt, 5280 Culinary	
3 Bars	World's Finest Chocolate, Caramel	

Cooking Directions:

- Preheat Traeger to 180 degrees, load with Reserve Blend Pellets
- In a large stainless steel bowl mix ALL ingredients until wet
- Spray 6" x 3" spring form pan with non-stick baking spray (with flour)
- Pour the brownie mix into the pan and allow to settle
- Smoke on the Traeger for 45 minutes at 180 Degrees
- After desired smoke is reached turn Traeger to 325 degrees, leave brownies in the grill while it climbs to 325
- After 25 Minutes of baking time – Add 10-12 squares of World's Finest Chocolate with caramel and push into the brownie batter around the edges and in the center
- Continue to bake the brownies for 25-35 minutes (after adding the chocolate) or until 90% cooked. You want the brownies to finish while resting, this helps the chocolate and caramel stay smooth and fluid. It will harden some as they cool

- Toothpick should pull out clean and not have any batter stuck to it (put toothpick in area without chocolate piece)
- Remove from the Traeger with towel or gloves
- Allow to cool for 10 minutes
- Slice and Serve brownie slices and cut into them to enjoy the ooey gooey caramely goodness
- Goes great with Coffee Ice Cream or Gelato

Cooking Notes:

- Can be made in a 9x13 pan as well, add the chocolate pieces randomly in the pan and push down. Decrease cooking time by 5-10 minutes, watching it carefully to avoid any burning.

Grills / Grill Gear Used:

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| • Traeger Pro34 | Ace Sku # 8474934 |
| • Traeger Pro22 | Ace Sku # 8474793 |
| • Traeger Pro780 | Coming Soon to your local Ace Hardware |
| • Reserve Blend Pellets | Ace Sku # 8015887 |

Products Used:

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| • Fire Salt – 5280 Culinary | Ace Sku # 8561979 |
| ○ Available at your local Ace Hardware or online at Acehardware.com | |
| • World's Finest Chocolate, Caramel | Ace Sku # 8560146 |