



Salted Caramel Brownie

12 pieces



Easy

up to 20 Min.



Ingredients:

For the Caramel:

100 g Caster Sugar
50 g Unsalted butter (cubed)
75 ml Double Cream
5 g Salt (1 tsp)

For the Brownie:

150 g Dr. Oetker Dark Chocolate
200 g Unsalted butter (cubed)
250 g Caster Sugar
3 Medium Eggs (beaten)
5 ml Dr. Oetker Madagascar
Vanilla Extract (1 tsp)
50 g Dr. Oetker Fine Dark Cocoa
Powder
70 g Plain Flour

1 To Make the Caramel:

Place the butter, cream and salt in a pan gently heat until the butter has melted and set aside.

- 2 Place the sugar in a heavy based pan with 2 tbsp water, mix together over a low heat until the sugar is dissolved. Turn up the heat and allow the mixture to boil. Allow to boil until the bubbles become smaller and the colour becomes darker – like the colour of dark maple syrup. This should take 3-5 minutes. Be careful not to burn.

- 3 Once the sugar mixture is ready, add the cream mixture - be careful as the caramel will it will spit and splutter slightly. Add the salt and give the mix a quick stir then allow to boil again for a couple of minutes, then transfer to a jug to cool and thicken.

4 For the Brownie:

Preheat the oven to 180°C/ 160°C Fan/Gas Mark 4. Grease and line a 10"x8" rectangle baking tin. Break the Chocolate into pieces and place in a microwavable bowl, add the butter. Melt the chocolate and butter in the microwave in 30 second bursts, stirring between each burst until the mixture is melted.





- 5 Add the sugar into the melted mixture and beat until smooth and the sugar is combined.
- 6 Add the eggs and Vanilla Extract into the mixture and whisk on a high speed for 2-3 minutes, this is easiest to do with a freestanding or hand whisk. It is whisking in the eggs really well that gives the brownie the paper top.
- 7 Sieve the flour and Cocoa Powder onto the top of the mixture and fold through until just combined.
- 8 Pour half the mixture into the prepared tin and smooth to cover the base of the tin. Add a few dollops of caramel and then top with the remaining mixture and smooth. Add dollops of the remaining caramel on top and swirl through the mixture with a cocktail stick.
- 9 Bake for 30 minutes, until the edges of the brownie are firm and the middle has a very slight wobble. Leave the brownie to cool in the tin.
- 10 Once cooled the brownie can be sliced up and served!

Tip from the Test Kitchen

- If you are short on time, why not use 150ml of shop bought salted caramel sauce instead of making your own!
- - Your brownie will keep for up to a week in an airtight container.

