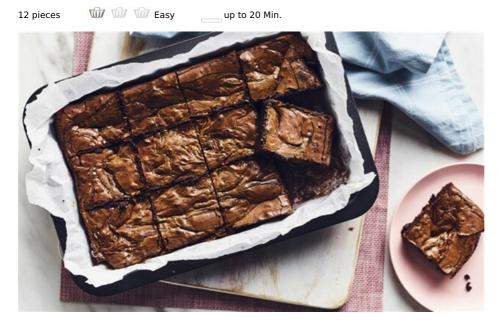


# Salted Caramel Brownie



### 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 Madagascan 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.

- 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.
- 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.

# 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.
- 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.

