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Cocoa Brownies with Chocolate Caramel Sauce

Yield: 16 brownies

Soft butter, for greasing the pan

Flour, for dusting the buttered pan

4 large eggs

1 cup sugar, sifted

1 cup brown sugar, sifted

1 1/4 cup Cocoa Powder

8 ounces melted butter

2 teaspoons vanilla extract

1/2 cup flour, sifted

1/2 teaspoon kosher salt

Caramel Sauce

Bakers Secret Spice (pinch per brownie)

Method

Preheat the oven to 300 degrees F. Butter and flour an 8-inch square pan.

In a mixer fitted with a whisk attachment, beat the eggs at medium speed until fluffy and light yellow. Add both sugars. Add remaining ingredients, and mix to combine.

Pour the batter into a greased and floured 8-inch square pan and bake for 45 minutes. When it's done, remove to a rack to cool. Cut brownies into squares and drizzle with caramel and a pinch of Bakers Secret.

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Caramel Sauce

Yield: 2 ½ cups

$\frac{3}{4}$ cup plus 2 tablespoons granulated sugar

$\frac{1}{4}$ cup plus 2 tablespoons light corn syrup

$\frac{1}{4}$ cup water

1½ cups heavy cream, warmed

$\frac{1}{4}$ cup Spiced Cocoa or regular Dutch-processed cocoa

2 tablespoons (1 ounce) unsalted butter, at room temperature.

Method

Combine the sugar and corn syrup in a medium saucepan and stir in the water. Set over medium-high heat and bring to a simmer. Then adjust the heat as necessary to continue simmering. Cook without stirring, for 30 to 35 minutes, until the caramel is a rich amber color (you want a dark caramel so the finished sauce will be a rich color). Remove from the heat and slowly whisk in the cream, being careful because the mixture will bubble up. If the sauce seizes, stir it over the heat to slowly remelt any hardened caramel. Whisk in the butter. Serve warm. Or cool and refrigerate in a covered container for up to one month.

*** All highlighted ingredients can be found at the Spice & Tea Exchange**

