

CARAMEL BROWNIES

Prep Time 30 mins
Cook Time 35 mins
Yield 8-by-8 pan



What you will need

- 7 1/2 Tablespoons Unsalted Butter
- 1 1/2 Tablespoons Salted Butter
- 2 Large Eggs
- 1/4 Cup Heavy Cream
- 8-by-8 Inch Pan
- Whisk
- Rubber Spatula
- Wooden Spoon
- 2 Medium Size Bowls
- 2 Heat Resistant Bowls
- 1 Medium Saucepan

Difficulty Level :



Brownie Ingredients

- 6 oz Semisweet Chocolate
- 6 Tablespoons Unsalted Butter (softened & sliced into tablespoons)
- 1 Cup Granulated Sugar
- 1/4 Cup All Purpose Flour
- 2 Large Eggs (room temperature)
- 1 Teaspoon Vanilla Extract
- 1/4 Teaspoon Fine Sea Salt

Caramel Ingredients

- 1 1/2 Tablespoons Salted Butter
- 1 1/2 Tablespoons Unsalted Butter
- 1/4 Cup Heavy Cream
- 1/2 Cup Granulated Sugar
- Splash of Vanilla

Scan to view your Caramel Brownie recipe online.
How to Make Caramel video also included!



Brownies

- 1 Preheat oven to 345°F convection bake or 360°F regular bake. Grease an 8-by-8 inch pan or line with parchment paper. Pour **sugar** into a medium size bowl and set aside. Then, in a microwave safe bowl, combine **chocolate** and 6 tablespoons of **unsalted butter**.



- 4 Pour batter into prepared pan. Spread evenly with spatula. Bake for 25 minutes, then turn the pan 180 degrees and bake for an additional 10 minutes. Let brownies cool for 30 minutes.

Caramel

- 5 Spread **sugar** evenly in a small to medium size saucepan over medium heat. Let **sugar** melt (takes up to 5 minutes). Then, mix continuously with a wooden spoon.

*QR code features instructional video



- 7 Watch out for splattering, but do your best to whisk in the **butter** until the **sugar** and **butter** are completely combined.

Assembly

Use spatula to evenly spread the caramel over the cooled brownies. Sprinkle **coarse sea salt** on top of brownies. Let caramel set for as long as your stomach will allow (preferably 30 minutes).

- 8 Then, whisk in a splash of **vanilla** and slowly pour in **heavy cream**. Once again, be mindful of splattering as you whisk together all ingredients.



- 6 Once the **sugar** transitions from clumps to a completely melted, light brown consistency, turn the stove down slightly and whisk in all 3 tablespoons of **salted** and **unsalted butter**.



- 9 Leave caramel on low to medium heat for 30 seconds. If the caramel begins to turn a dark brown color, lower the heat. Finally, pour caramel into a heatsafe bowl and let cool for 10 minutes.



- 3 Using a rubber spatula, fold in **flour** and **salt** until glossy.

