

Salted Caramel Brownies



FROM THE KITCHEN OF
DEBBIE MACOMBER

I cannot think of a better combination than warm, gooey, chocolatey brownies with a creamy, salted caramel sauce on top. Hand me a spoon!

Makes 16

Ingredients

1 cup (2 sticks) unsalted butter, cubed

$\frac{3}{4}$ cup semi-sweet chocolate chips

2 cups sugar

4 eggs

1 $\frac{1}{2}$ cups flour

$\frac{1}{3}$ cup cocoa powder

$\frac{1}{2}$ teaspoon kosher salt

$\frac{1}{2}$ cup semi-sweet chocolate chips

Caramel Sauce:

1 cup sugar

6 tablespoons unsalted butter, cubed

1 teaspoon kosher salt

$\frac{1}{3}$ cup heavy cream

$\frac{1}{2}$ teaspoon vanilla extract

$\frac{1}{2}$ teaspoon kosher salt, for sprinkling

Directions

Preheat oven to 350°F. Grease an 8x8 inch baking pan, or line with parchment paper.

In a large bowl, microwave butter and the $\frac{3}{4}$ cup chocolate chips on high for 1 minute. Stir, then microwave for 15 – 30 seconds more, until melted. Stir until completely smooth.

Stir in the sugar, then the eggs. Add the flour, cocoa powder, and salt; stir until just combined. Stir in the $\frac{1}{2}$ cup chocolate chips. Transfer batter to the prepared pan and smooth top.

Bake for 50 – 60 minutes, until a toothpick inserted in the center comes out with some moist crumbs attached.

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Directions Continued...

While brownies are baking, make the caramel sauce. In a heavy saucepan, heat the sugar over medium heat. Once the sugar starts to melt, use a heatproof spatula to stir slowly, but constantly. Once the sugar is almost all liquid and turning a deep mahogany, whisk in the cubed butter and salt. When the butter is completely melted, slowly add the cream and vanilla (mixture may splatter). Remove from heat and let cool 15 minutes.

Serve warm caramel sauce with warm brownies, then sprinkle with a little salt. Alternatively, cool both to room temperature, then pour caramel sauce over brownies, sprinkle with some salt, and refrigerate. Any extra caramel sauce should be stored in the refrigerator.