

## ***Fudgy Chocolate Brownies with Salted Caramel Sauce***

### **INGREDIENTS:**

#### Brownies:

- Semisweet Chocolate – chopped – 340 grams (Semisweet Chocolate Chips – 2 cups)
- Almonds (skinless) – ½ cup (60 grams)
- Unsalted Butter – 120 grams (½ cup)
- All-purpose Flour – ¾ cup
- Baking Powder – ½ teaspoon
- Salt – ¼ teaspoon
- Granulated White Sugar – 1 cup
- Eggs – 3 (room temperature)
- Vanilla Extract – 1 teaspoon



#### Salted Caramel Sauce:

- Granulated White Sugar – 1 cup
- Salt – ¾ teaspoon
- Unsalted Butter – 85 grams (6 tablespoons at room temperature)
- Thick Cream – ⅔ cup (155 grams at room temperature)

### **DIRECTIONS:**

- Preheat oven to 180°C.
- Place the almonds in a baking sheet and toast them for about 8 minutes, until lightly browned. Chop the toasted almonds coarsely and keep aside.
- Line an 8 inch square pan with baking paper or aluminum foil and lightly butter it.
- Heat some water in a saucepan and wait till it starts to simmer. Place a large heatproof bowl over the saucepan. Place the butter and chocolate in the bowl and stir until it melts completely. Remove this from heat and keep it aside. Let it cool to room temperature.
- In a bowl, whisk together the flour, baking powder and salt.
- In a separate large bowl, whisk together the eggs and sugar until combined. Add the melted chocolate mixture and vanilla extract and whisk well. Make sure the melted chocolate mixture is not too warm. Finally fold in the flour into the mixture until combined.
- Stir in the toasted almonds to the batter and mix well.

- *Pour the brownie batter into the prepared baking pan and bake for about 35 – 40 minutes, until a toothpick inserted in the center comes out with a few moist crumbs. Do not over-bake.*
- *Remove from oven and let it cool in the pan to room temperature for a few hours. (You can also make the brownies firm by refrigerating it for about an hour.) Once it is cooled, remove from the pan and cut into squares.*
- *To make a larger batch of brownies, double the amount of ingredients for the brownie recipe and bake in a 9 x 13 inch baking pan for 45 – 50 minutes.*
- *For making the salted caramel sauce, heat the sugar in a saucepan over medium-high heat. When the sugar starts to melt, keep stirring continuously and cook until it reaches a nice amber color. (Do not burn the mixture. If you wait till the mixture turns to a dark caramel color, the sauce might turn out to be bitter.) Add the butter and salt quickly and whisk until it is completely incorporated into the sugar. Remove the pan from the heat and add the thick cream to this mixture. Continue to whisk until it forms a smooth sauce. Allow to cool for 10 – 15 minutes. Serve warm with the brownies.*