

Salted Caramel Brownies

Makes 16

200g unsalted butter, plus a little extra for greasing

100g chocolate - 70% cocoa solids

100g chocolate - 50% cocoa solids

397g can Carnation caramel

1 tsp flaky sea salt, plus a little extra for the top

200g golden caster sugar

4 medium eggs

130g plain flour

50g cocoa powder



Heat oven to 180C/160C fan/gas 4. Grease then line a 23cm square traybake tin with baking parchment. Melt the butter in a medium pan, break in all the chocolate, then remove the pan from the heat and wait for the cubes to melt.

In a small bowl, mix 175g of the caramel with 1 tsp sea salt – it will loosen up. Put the rest of the caramel in a large bowl with the sugar and eggs, and beat with an electric hand mixer or balloon whisk until even.

Whisk in the chocolate and butter. In another bowl, combine the flour, cocoa and a good pinch of table salt, then sift this on top of the chocolate mix. Beat briefly until smooth.

Pour half the brownie batter into the tin and level it with a spatula. Using a teaspoon, spoon half of the salted caramel on top of the batter layer in 5 thick, evenly spaced stripes. Spoon the rest of the brownie batter on top and smooth it out, trying not to disturb the caramel beneath. Top with the rest of the caramel in the same stripy fashion. Drag a skewer or tip of a knife through the caramel to make a feathered pattern on the top.

Scatter with a little more sea salt, then bake for 25-30 mins or until risen all the way to the middle with a firm crust on top. When ready, the brownie will jiggle just a little when you shake the tin. Let it cool completely in the tin, then cut into squares.



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Recipe from BBC Good Food