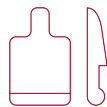




Dark Chocolate & Caramel Brownies



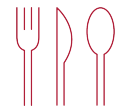
DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 35 MINUTES



SERVES: 16 SQUARES

Ingredients

300g Dark Cooking Chocolate, broken into pieces

150g Butter, chopped

$\frac{3}{4}$ cup Brown Sugar

3 large Eggs

$\frac{3}{4}$ cup Plain Flour

1tsp Vanilla Extract

1 cup Dulce de Leche

Method

Heat your oven on CircoTherm 160°C.

Grease a 20 x 20cm cake pan. Line with baking paper to extend up the sides of the pan.

In a saucepan, place the chocolate and butter. Heat on Level 6 Induction/Flame Select to melt. Set aside to cool slightly.

In a mixer bowl, add the eggs and beat for 30 seconds. Add the sugar and beat on medium speed until the mixture turns a little pale and fluffy (around 2 minutes). Add the flour and vanilla extract and mix gently to combine. Add the cooled chocolate and butter mixture and mix gently again to combine all ingredients evenly.

Spoon half the mixture into the prepared pan. Cover with the dulce de leche, spreading gently across the brownie mix. Top with the remaining brownie mix and smooth out evenly.

Bake for 30 minutes. Allow to cool in the pan for 30 minutes. Lift out and cut into 16 squares. The centre will be full of gooey delicious caramel!

Notes
