

# Salted Caramel Brownies

Makes 9

Our run away best seller for 2015 was this delicious, soft, chewy brownie. The recipe is a little tricky but even the mistakes are worth fighting over!

Line an 8" square pan with parchment paper.

## Caramel

$\frac{3}{4}$  cup white sugar  
2 tbsp corn syrup  
2 tbsp water

Combine in a small pan, bring to a simmer on a medium heat then boil until caramelised – bubbling and golden. Remove from heat and add:

$\frac{1}{4}$  cup cream  
1 tsp sea salt

Set aside to cool.

## Brownies

6oz/170g/  $\frac{3}{4}$  cup butter  
12oz/330g/  $1\frac{1}{2}$  cups brown sugar  
8oz/225g/  $1\frac{1}{4}$  cup semi-sweet choc chips  
2 eggs beaten  
4oz/100g/  $1\frac{1}{4}$  cups ground almonds  
4oz/100g/  $1\frac{1}{4}$  cups rice flour  
2 tbsp cocoa

In a medium saucepan melt butter and sugar. Take off the heat and add remaining ingredients. Pour batter into prepared pan. Pour caramel sauce over the batter, take a knife and, using the tip, lightly stir the caramel into the surface of the batter.

Bake at 350f for 45-55 minutes until set, taking care not to burn the edges. The brownie can be a little wobbly in the middle, it will set as it cools. Leave in the pan until firm but still warm - if it is too cool you will spend ages trying to get the caramelised edges free of the pan!

Please feel free to share this recipe with others. If you use this in another publication we would appreciate a reference to Two Whales as the originators of this recipe. Thank you.



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