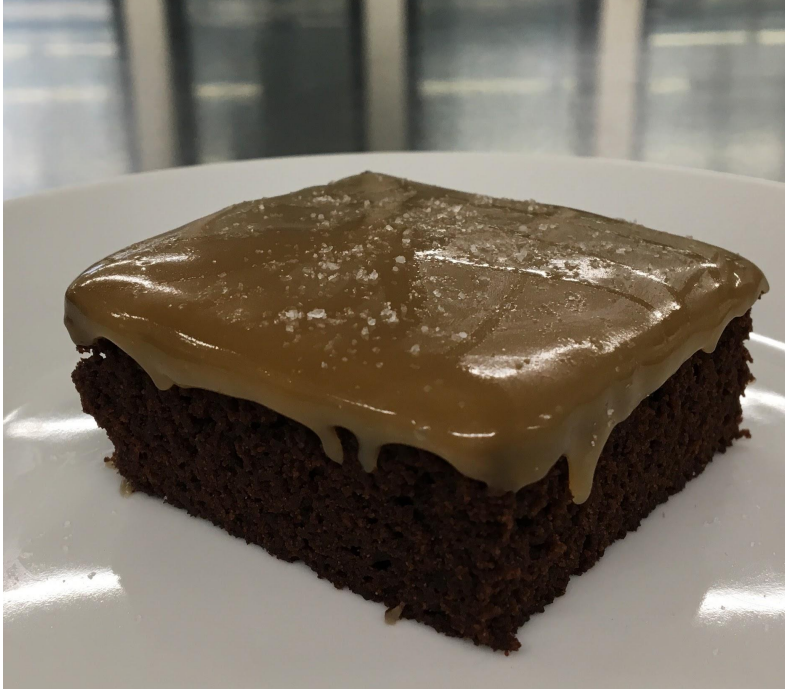


# Salted Caramel Brownie

Makes an 8" x 8" pan



## Ingredients

### For the Chocolate Brownie

- ½ cup unsalted butter, melted
- ¾ cup sugar
- 2 eggs, lightly beaten
- 1 teaspoon pure vanilla extract
- ⅓ cup cocoa powder
- ½ cup all-purpose flour
- ¼ teaspoon baking powder
- ¼ teaspoon salt

### For the Caramel Sauce

- ⅓ cup water
- ½ cup brown sugar
- 1 cup white sugar
- 1 teaspoon lemon juice
- 2 tablespoons butter, unsalted
- 1 ¼ cup heavy cream, warmed
- ½ teaspoon pure vanilla extract
- ½ teaspoon sea salt for sprinkling on top

## Steps

1. Preheat oven to 350°F.  
Coat an 8" x 8" pan with non-stick spray.
2. Combine melted butter and sugar together in a large bowl. Add the eggs and vanilla and beat until well combined. Stir in the cocoa powder. Add flour, salt and baking powder and mix until just combined - do not overmix.
3. Spread the batter into the prepared pan making sure you have an even layer. Bake for 25 minutes. Remove from oven and allow to cool a bit before drizzling on the caramel sauce.
4. To make the caramel sauce bring the water, both sugars and butter to a simmer in a saucepan over medium heat. Do not stir the mixture until the sugar has completely dissolved in the water. Then cook uncovered, stirring occasionally, until the caramel has turned golden brown, 5 to 10 minutes.
5. Add the lemon juice. Carefully pour in a slow, steady stream of cream into the caramel while stirring constantly. The hot caramel will boil vigorously when the cream is added and solidify in areas. Add the vanilla extract and salt. Continue stirring over low heat until the caramel is smooth and creamy, 5 to 10 minutes more. Allow to cool for at least half an hour before using.