



Salted Caramel Chocolate Brownie

Makes 12 portions

Ingredients:

As needed	Vegetable Oil Spray
8 oz.	Butter, small dice
14 oz.	Semi-sweet chocolate chips
3 oz.	Unsweetened chocolate, cut into small pieces
4 each	Eggs, large
1 ½ tbsp.	Instant Coffee Granules
1 tbsp.	Vanilla Extract
½ cup	Sugar
2 tbsp.	Sugar
½ cup	All Purpose Gluten Free Flour
2 tbsp.	All Purpose Gluten Free Flour
1 ½ tsp.	Baking Powder
½ tsp.	Kosher Salt
4 oz.	Caramel Sauce
3 tsp.	Sea Salt – course grind

Directions:

1. Heat oven to 350 degrees.
2. Spray and half hotel pan with the vegetable spray. Line the bottom of the pan with parchment paper.
3. Combine the butter, 8 ounces of the semi-sweet chocolate chips and unsweetened chocolate in a bowl.
4. Over a double boiler, melt the mixture until smooth. Remove and allow to cool for 10 minutes.
5. In another bowl, mix the eggs, coffee, vanilla and sugar to blend well.
6. When the chocolate mixture is cool, combine this with the egg mixture – blend well, allow to cool to room temperature.
7. In another bowl, sift the ½ cup of flour, baking powder and kosher salt.
8. Add to the chocolate mixture – blend well.
9. Toss the remaining chocolate chips and flour to coat.
10. Add to the brownie mixture and blend in.
11. Spread into the prepared pan. Be sure to spread evenly.
12. Place in the oven and bake for 30 -40 minutes, until the center has set.
13. Remove from the oven – allow to cool for 5 minutes.
14. Spread the caramel sauce over the top of the brownie. Top with the sea salt.
15. Allow to cool thoroughly.
16. When cool, cut into 12 portions.

Serving Suggestions:

Serve the individual brownie as is or slightly warm the brownie, top with your favorite ice cream and caramel and chocolate sauce

