

# MACRINA

· BAKERY ·

## SALTED CARAMEL BROWNIES

### INGREDIENTS:

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Makes nine 3 x 3-inch brownies

#### BROWNIES

1 cup unsalted butter (2 sticks)

4 oz unsweetened chocolate

1 cup granulated sugar

1 cup brown sugar

1 Tbsp ground coffee

½ tsp kosher salt

2 tsp pure vanilla extract

4 eggs

1 cup unbleached all-purpose flour

4 oz semisweet chocolate chips

#### CARAMEL CREAM CHEESE FROSTING

8 oz cream cheese, room temperature

½ cup caramel sauce, room temperature

2 Tbsp brown sugar

1 tsp pure vanilla extract

1 tsp coarsely ground Himalayan or Hawaiian pink sea salt



With Valentine's Day on the horizon, we thought it was an excellent time to send out the recipe for this decadent treat. For chocolate lovers, there's not much better than the densely-textured, fudgy taste of a brownie. These brownies marry sweet, salty and bitter better than nearly any dessert we've tried. Bitter ground coffee finds balance in the caramel, as does the semisweet chocolate in the sea salt. The caramel cream cheese may have you wondering just how many brownies are too many. The caramel sauce is simple to make, but Fran's Caramel Sauce is an excellent substitution if you're in a rush.

- Leslie Mackie

### DIRECTIONS:

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#### BROWNIES

Preheat oven to 325°F.

Line the base of a 9-inch square baking pan with parchment. Brush the pan sides with canola oil and lightly dust with flour, so the brownies release easily.

Place a stainless steel bowl over a medium saucepan filled with 2 inches of boiling water to create a double boiler. Add the butter and unsweetened chocolate to the bowl. Melt until combined and remove from the heat. Add the sugars, coffee, salt and vanilla. Whisk until well combined.

Add the eggs one at a time, whisking until each is fully incorporated before adding another. Using a spatula, fold in the flour and semisweet chocolate chips

until just combined.

Pour the batter into the prepared pan and bake for 30 to 35 minutes. A toothpick should come out dry when the brownies are set.

Let cool for 30 minutes. Remove from pan.

#### CARAMEL CREAM CHEESE FROSTING

In the bowl of a stand mixer fitted with the paddle attachment, add the cream cheese. Beat on medium speed for 3 minutes. Add the caramel sauce, brown sugar and vanilla. Cream until smooth and without any lumps.

Spread the frosting evenly over the cooled brownies and sprinkle with pink sea salt. Cut into 9 pieces. Enjoy!