



Caramel brownies

20'
Hands on

40'
Cook Time

12-14
Portion(s)

1
Difficulty



Ingredients

- 250 g chocolate couverture 65%
- 180 g butter
- 200 g all-purpose flour
- 100 g hazelnuts, toasted
- 1 pinch salt
- 40 g cocoa powder
- 300 g granulated sugar
- 4 eggs, medium
- 400 g [dulce de leche](#)
- butter, for the pan
- cocoa powder, for the pan

To serve

- [whipped cream](#)
- 100 g chocolate couverture 65%, melted
- mint

Method

- Preheat the oven to 170° C (340° F) set to fan.
- In a metal bowl add 200 g chocolate into pieces, the butter into pieces, and melt them over a bain-marie.
- As soon as they start melting, remove from the heat and stir until the chocolate is completely melted.
- In a bowl add the flour, 50 g finely chopped chocolate, finely chopped hazelnuts, salt, the cocoa powder, and mix.
- Add the sugar and the eggs into the bowl with the melted chocolate, and mix with a silicone spatula. Add the mixture with the dry ingredients and keep mixing until the flour is absorbed.
- Line a 32x25 cm baking pan with parchment paper. Butter the parchment paper, dust it with cocoa powder and transfer the batter.
- Spread spoonfuls of dulce de leche over the whole surface of the batter and bake for 35-40 minutes.
- Let the brownies cool and serve with whipped cream, melted chocolate, and mint.

Διατροφικός πίνακας

Nutrition information per portion

524 Calories (kcal)	28.0 Total Fat (g)	14.0 Saturated Fat (g)	57.0 Total Carbs (g)
26%	40%	70%	22%
42.0 Sugars (g)	9.4 Protein (g)	3.4 Fibre (g)	0.19 Sodium (g)
47%	19%	14%	3%