



# Caramel salted Brownies

## Ingredients

- ½ pound (2 sticks) unsalted butter
- 8 ounces Hershey's semisweet chocolate chips
- 6 ounces Hershey's semisweet chocolate chips (separate from above)
- 3 ounces unsweetened chocolate
- 3 extra-large eggs
- 1 ½ tablespoons instant coffee granules (e.g., Nescafe)
- 1 tablespoon pure vanilla extract
- 1 cup plus 2 tablespoons sugar
- ½ cup plus 2 tablespoons all-purpose flour, divided
- 1 ½ teaspoons baking powder
- ½ teaspoon kosher salt
- 5 to 6 ounces good-quality caramel sauce (such as Fran's)
- 2 to 3 teaspoons flaked sea salt (like Maldon)

## Instructions

### 1. Prepare Pan:

Preheat your oven to 350°F (175°C). Butter and flour a 9 x 12 x 1 ½-inch baking pan to prevent sticking.

### 2. Melt Chocolate and Butter:

In a medium bowl set over simmering water, melt the butter with 8 ounces of the chocolate chips and the unsweetened chocolate. Stir until smooth, then set aside to cool for about 15 minutes.

### 3. Mix Wet Ingredients:

In a large bowl, gently stir (do not beat) together the eggs, instant coffee granules, vanilla extract, and sugar. Slowly fold in the cooled chocolate mixture. Let the batter cool to room temperature—this step is crucial (see pro tip).

### 4. Add Dry Ingredients:

In a separate bowl, sift together ½ cup of flour, baking powder, and salt. Fold this into the chocolate mixture.

### 5. Add Remaining Chocolate Chips:

Toss the remaining 6 ounces of chocolate chips with 2 tablespoons of flour, then fold them into the batter. This keeps the chips from sinking during baking.

### 6. Bake:

Spread the batter evenly in the prepared pan. Bake for about 35 minutes, or until a toothpick inserted in the center comes out clean. Avoid overbaking to keep the brownies fudgy.

### 7. Add Caramel and Salt:

Immediately after removing the brownies from the oven, warm the caramel sauce in the

microwave (without the lid) until it's pourable. Stir well, then drizzle the caramel evenly over the hot brownies. Sprinkle with flaked sea salt.

8. **Cool and Serve:**

Let the brownies cool completely before cutting into 12 squares. This helps the caramel set and the flavors to meld.