

Salted Caramel Nut Brownies

Makes 16 brownies

Ingredients

Brownie Base:

12 ounces good quality bittersweet chocolate, coarsely chopped
2 sticks plus 2 tablespoons unsalted butter, plus more for pan
1/2 cup all purpose flour
1 teaspoon baking powder
1/2 teaspoon kosher salt
3 large eggs
1 1/4 cups packed light brown sugar

Caramel Nut Layer:

3/4 cup granulated sugar
1/3 cup light corn syrup
3 tablespoons water
1/3 cup heavy cream
1 teaspoon vanilla
3/4 cup chopped pecans (3 ounces)
3/4 cup chopped walnuts (3 ounces)

Garnish:

2 ounces bittersweet chocolate, chopped
Maldon sea salt

Preparation

Preheat oven to 325 degrees.

Butter a 9 inch square baking pan.

Line the bottom with parchment paper, press down into the butter, then turn paper buttered side up.

In a double boiler, or metal bowl over a pot of simmering water, melt chocolate and butter together. Remove from the heat and let cool.

In a medium bowl, sift together the flour, baking powder, and salt. Set aside.

In a stand mixer, or in a large bowl with a hand mixer, beat the eggs until light and fluffy.
Slowly incorporate light brown sugar and continue beating until mixture thickens.
Fold melted chocolate mixture into beaten eggs.
Alternate with dry ingredients, and stir just until combined.

Pour brownie batter into prepared pan and place in the center of the oven.
Bake for about 40 to 45 minutes, until center of the cake is just firm to the touch.
A cake tester placed in the center should come out clean.
Cool brownie pan completely on a rack.

Make Caramel Nut Layer: in saucepan over medium heat, melt sugar, corn syrup, water and kosher salt.
Stir until sugar has dissolved and bring to a boil.
Stop stirring and continue boiling until syrup turns to a golden caramel--watch it closely!
Remove the pan from the heat.

Carefully add the heavy cream and vanilla--the mixture will bubble and steam--and stir to combine.
Stir chopped pecans and walnuts into caramel and quickly pour over the brownie base.
Put pan back on rack to continue to cool.

For garnish: in a double boiler, or a metal bowl over a simmering pot of water, melt the chocolate.
Place a ziploc bag in a large glass, folding the edge of the bag over the rim of the glass.
Spoon the melted chocolate into the bag and snip off a corner, using a scissor.
Squeeze the bag to drizzle chocolate over brownies and sprinkle immediately with Maldon sea salt.
Cover and chill the brownies until the caramel is firm, at least 4 hours.

Using a sharp knife, cut the brownies into 16 squares while still cold.
Invert pan over a cutting board and remove parchment paper from bottom, then carefully turn back over.
Separate brownies and allow them to come to room temperature before serving.