Salted Caramel Brownies

Total time: 35 min   Yield: 24 brownies

Ingredients

1/2 cup butter
2 cup dark brown sugar
1 3/4 cup flour
1 1/2 tsp baking powder
1 tsp sea salt or kosher salt (to sprinkle on top)
2 eggs
1 tsp vanilla

Prep Time: 35 min   Total Time: 35 min

Instructions

Preheat oven to 350° F. Butter a 9" x 13" pan. In a small saucepan, heat butter just until melted. Pour melted butter over sugar. In a separate bowl, mix dry ingredients together: flour, baking powder and salt. Whisk eggs and vanilla into butter/sugar mixture, and then add in the dry ingredients. Pour into a 9" x 13" pan and sprinkle with one teaspoon salt. Bake for 25 to 35 minutes, just until set. Cut and serve when cool.

Recipe brought to you by:

Chef Joanne Chang

Source:

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