

04.17.14

Dulce de Leche Brownies

source: foodswoon.com, makes 18"x8" pan

10 tablespoons (1 1/4 sticks) unsalted butter

1 1/4 cups sugar

3/4 cups plus 2 tablespoons unsweetened cocoa powder (natural
or Dutch-process)

1/4 teaspoon salt

1 teaspoon vanilla extract

2 cold large eggs

1/2 cup all-purpose flour

1 1/4 cups dulce de leche*

Coarse sea salt

¹ Preheat oven to 325 degrees F.

² Spray an 8x8-inch baking pan with cooking spray and set aside.

³ Combine the butter, sugar, cocoa and 1/4 teaspoon salt in a medium bowl. Place the bowl on top of a pot of simmering water. Stir until the butter melts and the mixture turns into a paste. Remove the bowl from the pot and allow to cool for five minutes. Stir in the vanilla. Add the eggs one at time, stirring vigorously after each addition. Stir in the flour, then beat the mixture with a wooden spoon for 40 strokes.

⁴ Scrape half of the batter into the prepared pan. In spoonfuls, drop half of the dulce de leche on top of the batter. Run a knife lightly through the batter and dulce de leche in a swirling motion. Pour the rest of the batter on top, followed by spoonfuls of the remaining dulce de leche. Lightly run the knife through the batter again in a swirling motion. Sprinkle the top of the brownies with coarse sea salt.

⁵ Bake for 50-60 minutes until a cake tester comes out clean. Let cool on a rack. It's easiest to cut the brownies and remove them from the pan when they have completely cooled. (I have been known to throw them in the freezer for 10 minutes to speed up this process.) I've also found the brownies are best the day after baking.

** You can find cans of dulce de leche near the sweetened condensed milk in the grocery store. If you want to make your own, I recommend David Lebovitz' recipe or Smitten Kitchen's recipe. If you go the homemade route, make sure the dulce de leche has cooled before adding to the brownie batter.*