Salted Caramel Brownies

czas przygotowania: **45 min**

poziom trudności: **średni**



Rich, fudgy chocolate brownies topped with a smooth, buttery salted caramel sauce. Made with dark chocolate and finished with crunchy chocolate pieces, these indulgent brownies offer the perfect balance of sweetness and a hint of salt. Add fresh pomegranate seeds for a fruity contrast and an elegant finishing touch.

Składniki

For the brownies:

- Butter – 200 g
- Dark chocolate – 200 g
- Icing sugar – 200 g
- Gellwe Vanilla Sugar – 1 tsp
- Large eggs – 3
- Plain flour – 130 g

For the salted caramel topping:

- Butter – 50 g
- Whipping cream (30% fat) – 50 ml
- Brown sugar – 50 g
- Salt – a pinch

Additionally:

- Dark chocolate – 20 g
- Pomegranate seeds (optional) – as desired

Sposób przygotowania