

Jamie Oliver – Caramel brownies

Ingredients:

- 225 g butter
- 250 g dark chocolate
- 200 g caster sugar
- 4 large eggs
- 150 g plain flour

Caramel:

- 200 g sugar
- 2 table spoons of water
- 20 g butter
- 250 ml whip cream

Containers:

- 2 pans
- 3 plastic bowls
- A cutting board
- Knife + spoons
- A hand mixer
- 20 x 30 cm baking tray

Method: Caramel



1. Start by making your caramel. Take a thick-bottomed pan and place it on the stove on medium heat and put in the 200g of sugar.

2. Add in 2 table spoons of water and mix the two ingredients until the sugar melts. Once it melts turn up the heat and cook it until it gets a nice amber color.

3. Take your pan off the heat and wait for the bubbles to disappear. Once they disappear, add in 20g of butter (It melts quicker if it's cut into pieces). Put the pan back on medium heat and add it 250 ml of hot whipping cream.

4. Add a pinch of salt and keep stirring until the dressing thickens. Once you see a visible trace of the wooden spoon the dressing is done.

5. Take your pan full of caramel and put it in the fridge. Note: While the caramel is chilling check it every 5-7 minutes and stir it so it doesn't become solid as a rock.



Method: Brownies

1. Preheat the oven to 180 C. Take your parchment paper and place it in 20 x 30 baking tin.
2. First place all of your ingredients on a clean surface – 200 g of sugar, 225 g of butter, 4 eggs, 150 g of flour and 250g of chocolate.



3. Prepare your chopped chocolate (It's easier to melt if it's chopped), and butter.
4. Take a bowl / pan full of water and place it on the stove on medium heat. Take a second bowl and place in 225 g of butter. Wait for it to melt and later place it 250 g of chocolate. Take a whisk and stir until it's melted, then remove from the heat and stir in the sugar.



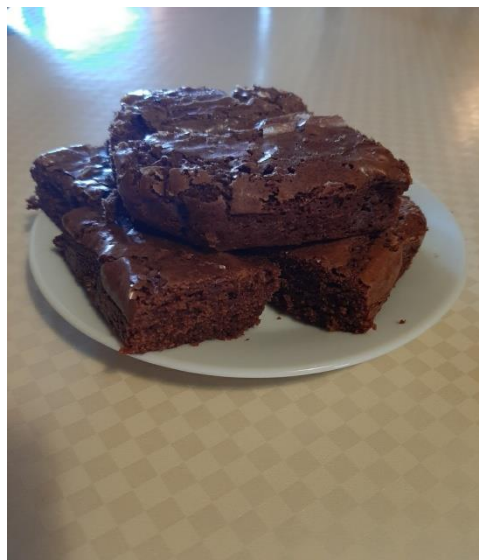
5. Place your melted chocolate into a bigger bowl and let it chill for about 8-10 minutes. Then whisk/mix in the eggs, and slowly add in flour.

6. Take the 20 x 30 cm baking tray, pure in the brownie mixture and take the cooled caramel out of the fridge and mix it in.



7. Bake the brownies in the oven for about 25 minutes.

8. Once baked let it cool for an hour, cut it into square and serve.



My method:

First I put my hair in a bun and thoroughly washed my hand. Then I prepared all the ingredients on a clean surface. I took the 250g of chocolate and chopped it into small pieces with a knife. After I took a big round pan and filled it with hot water. I placed it on the stove on medium heat and waited until the water started to boil. I put the 225g of butter in a second pan, placed it on the pan filled with water and mixed it until it melted. When the process was finished I added the chocolate and repeated the process. Once that was finished I added the 200g of sugar and waited for the mixture to cool for about 8-10 minutes.

After 8-10 minutes I added the 4 eggs and mixed it with a hand mixer. When I was adding in the flour I didn't mix it with the mixer, instead I took a spatula and mixed it in slowly.

In the process of cooling I started making my home-made caramel. I took a thick bottomed pan and placed it on low heat. I added 2 tablespoons of water and 200g of sugar and started to mix it. Once the sugar melted I turned up the heat and kept mixing with a wooden spoon. When the sugar got a nice brown/orangeish color, I took it off the stove, waited for the bubbles to disappear and added in 20g of butter. When the butter melted I put in 250ml of warm whipping cream. You can also put it in cold but I suggest leaving it on room temperature during the process of making the brownie mix. The caramel is finished when it thickens and you can see visible trace of the wooden spoon. I made my caramel after the brownie mix so I put it in the fridge for about 10 minutes while the mix was already in the 20 x 30 cm baking tray.

Once cooled I drizzled it on top, took a spoon and with the end made some lines into the mix. I placed it in the oven and baked it for 28 minutes. I suggest it bakes for 25 minutes on 180 C so you really get the right texture. Mine was a bit over cooked but still delicious 😊.