



CHOCOLATE CARAMEL BROWNIES A LA RESOLUTION

Servings: 0

Ingredients

8 ounces (225g) Toblerone dark chocolate (8 big pieces), chopped
3/4 cup caramel chips
6 tbsps melted butter
1 cup unbleached flour
3/4 cup unsweetened cocoa powder
1 tsp instant coffee
1 generous pinch of salt
4 large eggs (room temp.)
1 cup white sugar
1 cup La Résolution beer from Unibroue, shelf temperature (or any other black beer with hints of coffee / caramel)
1/4 cup pecan nuts, coarsely chopped
1 cup semi-sweet chocolate chips
Fleur de sel

Directions

PREPARATION

Preheat the oven to 375°F.

Melt the chocolate, caramel and butter in a double boiler then mix well. Keep warm.

In the meantime, pour the flour, cocoa, coffee, and salt in a big bowl and mix well. Set aside.

Mix the eggs and sugar at high speed with an electric mixer for about 2-3 minutes, until you get a light and foamy texture.

Pour the chocolate mixture with the egg and combine at medium speed until homogenous. Then, add the flour mixture, the beer and nuts and continue to mix until combined.

Cover a 9×13 edged baking pan with parchment paper. Pour in the mixture and sprinkle it with chocolate chips.

Sprinkle fleur de sel to your liking.

Bake in the oven for 25-30 minutes or until a toothpick inserted in the center comes out clean. Let it cool completely.

Cut and enjoy! Can be kept in the fridge for a couple of days. I think it was even better the day after and slightly chilled!

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