

Brownies with Coconut Sugar Caramel



SIZE

Makes 9

PREPARATION

25 min

DIFFICULTY



Level 1



These brownies have half the butter and sugar than normal and also just require 1 bowl! We use our Coconut Sugar Caramel in the brownie batter as well as on top for added salty coconut caramel flavor.

Be sure the Coconut Sugar Caramel is at room temperature or even microwaved for 15 seconds. And the most important thing to keep in mind when making brownie batter is to not over-mix when adding the flour! You just want to mix until a silky smooth batter is formed, if over-mixed, the texture will be cakey rather than gooey.

We like to use instant espresso powder to further enhance the chocolate flavor but that step is completely optional. Just be sure to not use regular ground coffee as the results are not as tasty. PS - These work well with regular all-purpose or your favorite gluten-free flour mix.

Ingredients

- 1 stick butter
- 1 cup all-purpose or gluten-free flour (we like Bob's Red Mill 1-1 Gluten Free Baking Flour)
- ½ cup unsweetened cocoa powder
- 1 tsp instant espresso powder (optional)
- ½ cup sugar
- ½ cup Coconut Sugar Caramel, plus more to serve