



Triple Chocolate Brownies with Salted Caramel Sauce



the Combi Wave™ 3 in 1

Sage®

Triple Chocolate Brownies with Salted Caramel Sauce

 Prep: 20 minutes / Cook: 40 minutes / Stand: 10 minutes

 Serves: 12



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Brownies

60g dark chocolate, chopped
125g butter, chopped
3 large eggs, at room temperature
1½ tsp vanilla extract
330g caster sugar
35g cocoa powder
75g plain flour
35g self-raising flour
½ tsp bicarbonate of soda
100g white chocolate, coarsely chopped
100g milk chocolate, coarsely chopped

Salted Caramel Sauce

30g butter, chopped
75g light brown sugar
2 tbsp whipping cream
1 tsp vanilla extract
½ tsp sea salt flakes

Method

1. **Make the Brownies.** Grease and line the base and sides of a 20cm square cake pan with baking paper.
2. Place the dark chocolate and butter in a large microwave-safe bowl and place the bowl on the turntable. Press the MELT CHOCOLATE shortcut, select 50g and press START. Stir halfway through, when prompted. At the end of cooking, stir until smooth. Cool for 10 minutes.
3. Add the eggs and vanilla and stir to combine then add the sugar and combined sifted cocoa, flours and bicarbonate of soda and gently fold into the mixture with the white and milk chocolate. Pour into prepared pan and level the top.
4. Place the trivet on the turntable. Press OVEN and set 180°C for 35 minutes. Press START to preheat the oven. When preheat has completed, place the pan on the trivet and press START to begin cooking.
5. Cool brownies in pan.
6. **Make the Salted Caramel Sauce.** Combine the butter, sugar, cream and vanilla in a microwave-safe jug and place the jug on the turntable. Press MICROWAVE and set 80% for 1 minute. Press START to begin cooking. Add the salt and stir until the butter is melted and the sugar is dissolved.
7. Press MICROWAVE and set 80% for 1 minute. Press START to begin cooking. Stir the sauce and set aside to cool to room temperature.
8. Serve the brownies with the Salted Caramel Sauce.