

# Double Chocolate Brownies with Soy Caramel Sauce

Total time **45 mins**

Nutritional facts (per portion):

**1206 kJ / 288 kcal**

## INGREDIENTS

### Brownies

<b>200 g</b>	butter, melted
<b>100 g</b>	dark chocolate, chopped
<b>100 g</b>	milk chocolate, chopped
<b>80 g</b>	plain flour
<b>40 g</b>	cocoa powder
<b>1 tsp</b>	ground cinnamon
<b>3</b>	eggs
<b>200 g</b>	dark brown sugar
<b>80 g</b>	caster sugar

### Soy caramel sauce

<b>300 g</b>	caster sugar
<b>50 ml</b>	water
<b>150 ml</b>	whole milk
<b>150 ml</b>	single cream
<b>30 ml</b>	<a href="#">Kikkoman Naturally Brewed Soy Sauce</a>

## PREPARATION

### Step 1

Place the chocolate into a bowl, pour the hot melted butter over and stir. Leave to melt for a few minutes, stirring occasionally to redistribute heat.

### Step 2

Heat the oven to 175°C. Cream the sugars and eggs with an electric mixer, until the mixture is pale, light, and ribbony. Stir in the chocolate and butter mixture, then sift in the flour, cocoa powder, and cinnamon. Fold together until smooth and well combined, but do not over mix.

### Step 3

Line a baking tin with lightly greased baking paper and pour in the batter, smoothing the top with a spatula. Bake for about 25 minutes, then check the consistency if the middle of the brownie batter still wobbles when shaken, keep cooking in 5 minute intervals until the batter is solid and a thin crust is forming on the top and sides of the brownies. Remove from oven and allow to cool completely before cutting into squares.

### Step 4

While the brownies are cooling, heat the milk and cream together in a saucepan until simmering. Place the caster sugar and water in another saucepan and cook on a medium heat. When the sugar has dissolved, turn up the heat and avoid stirring to prevent crystallization. As soon as the

sugar turns a rich golden amber, quickly bring the cream and milk to a boil and pour into the sugar, whisking continuously to combine. Be careful because the caramel will foam up dramatically. Remove the caramel from heat and stir in the soy sauce. Leave to cool slightly to allow the mixture to thicken.

### **Step 5**

To serve, spoon some of the warm soy caramel on top of a brownie. Also delicious with a scoop of vanilla, caramel, honeycomb, or praline ice cream.