



*Triple Chocolate Brownies with Salted Caramel Sauce*



*the Combi Wave™ 3 in 1*

**Breville®**

# Triple Chocolate Brownies with Salted Caramel Sauce



Prep: 20 minutes / Cook: 45 minutes



Serves: 12



the Combi Wave™ 3 in 1

## Brownies

**2 ounces (60g) semi-sweet dark chocolate, chopped**  
**½ cup (115g) butter, diced**  
**1½ cups (150g) sugar**  
**3 large eggs**  
**1½ teaspoons vanilla extract**  
**½ cup (40g) cocoa powder**  
**½ cup (65g) all-purpose flour**  
**¼ teaspoon kosher salt**  
**3 ounces (85g) white chocolate chips**  
**3 ounces (85g) milk chocolate chips**

## Salted Caramel Sauce

**2 tablespoons (30g) butter, diced**  
**1/3 cup (65g) brown sugar**  
**3 tablespoons (45ml) heavy cream**  
**1 teaspoon vanilla extract**  
**½ teaspoon sea salt flakes**

## To Serve

**Vanilla ice cream**

## Method

1. Line an 8-inch (20cm) square cake pan with parchment paper and grease lightly with cooking spray.
2. Place dark chocolate, butter and sugar into a large microwave safe bowl. Press the MELT CHOCOLATE shortcut, select 8 ounces and press START. Stir halfway through, when prompted. At the end of cooking, stir until smooth. Cool 10 minutes then use a hand mixer to beat in eggs, one at a time, and then vanilla.
3. Sift cocoa, flour, and salt together and gently fold into mixture along with chocolate chips. Pour into prepared pan and smooth top.
4. Place trivet on turntable. Press OVEN and set 350°F for 45 minutes. Press START to preheat oven. When preheat has completed, place pan on trivet and press START to begin cooking.
5. Cool brownies in pan. Meanwhile, make Salted Caramel Sauce.
6. Combine butter, sugar, cream and vanilla in a microwave safe jug. Press MICROWAVE and set 80% for 1 minute. Press START to begin cooking. Add salt and stir until butter is melted and sugar dissolved.
7. Press MICROWAVE and set 80% for 1 minute. Press START to begin cooking. Stir sauce and set aside to cool to room temperature.
8. Serve brownies with vanilla ice cream and Salted Caramel Sauce.