

## COFFEE MARSHMALLOW & SALTED CARAMEL BROWNIES // Inspired by hungry girl por vida

### INGREDIENTS

- 1 cup (2 sticks) unsalted butter
- 2 1/2 cups brown sugar (I used a mixture of light + dark)
- 6 oz. unsweetened chocolate
- 4 large eggs
- 2 t vanilla extract
- 2 cups flour
- 1/2 t kosher salt
- 1 cup bittersweet chocolate chunks
- coffee marshmallows (recipe at right)
- salted caramel (recipe at right)

### DIRECTIONS:

1. reheat your oven to 325°F. Butter or spray with cooking spray, the bottom of a 9 x 13 inch baking dish; cut a piece of parchment paper to line the bottom of the pan so that it overlaps the two longest sides. (You'll be able to lift out the brownies with the parchment paper later on.) Press into the greased surface.
2. In a large microwave-safe bowl combine the butter, brown sugar, and chocolate. Microwave on high for 1 minute; stir. If the chocolate is not softened continue to microwave at 10-second intervals, removing before completely melted, stirring until smooth.
3. Beat eggs and vanilla into the melted chocolate with a wooden spoon. Beat in the flour and salt. Pour batter into the prepared pan, smoothing the top. Sprinkle with bittersweet chocolate chunks. Bake until a toothpick inserted in the center comes out mostly clean, 35-40 minutes. When they're all done, turn the oven off and sprinkle the top generously with coffee marshmallows. Pop back in the oven for 5 minutes or so, until the marshmallows melt into the top. Drizzle with caramel sauce. Sprinkle with additional marshmallows, if you want. Once cool, run a knife around the edge of the pan and lift out with the parchment paper.

## COFFEE MARSHMALLOWS

Recipe from Chuck Hughes

### INGREDIENTS

- 4 t or 2 packets powdered gelatin
- 2/3 cup cold water
- 1/2 cup very strong coffee
- 1 1/2 cups granulated sugar
- 1 T vanilla extract
- 2 T confectioners' sugar, plus more for sprinkling
- 2 T cornstarch

### DIRECTIONS:

1. Lightly spray a 9x13 inch pan with cooking spray. Bloom gelatin in water for 10 minutes. Meanwhile heat the coffee and sugar together until it boils. Allow to boil for 1 minute. Add gelatin and stir until mixed. Beat with an electric mixer until lightened in color and voluminous. Mix in the vanilla extract. Spread into prepared pan and dust with powdered sugar. Allow to set for several hours before cutting and rolling each piece in a mixture of cornstarch and powdered sugar.

## SALTED CARAMEL SAUCE

Recipe from Baked Explorations via Blissful Eats

### INGREDIENTS

- 1 cup sugar
- 2 T light corn syrup
- 1/4 cup water
- 1/2 cup heavy cream
- 1 t fleur de sel
- 1/4 cup sour cream

instruments:

- candy thermometer

### DIRECTIONS:

1. Combine the sugar and corn syrup with water in a medium saucepan, stirring carefully as to not splash the side of the pan. Cook over high heat until a thermometer reads 350 degrees F or until the mixture is a dark amber in color, 6-8 minutes. Remove from heat, and slowly add the cream, and then the fleur de sel. Whisk in the sour cream and set aside to cool.
2. Drizzle over marshmallowy brownies.

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