

Millionaire's Caramel Poke Brownies

Makes 24

INGREDIENTS

For the brownies:

- 1 cup cake flour
- 1 cup cocoa powder
- 2 cups Selati Golden Brown Sugar
- ½ tsp salt
- 1½ cups melted Stork Baking Margarine

6 eggs

For the caramel:

- 4 tbsp Stork Baking Margarine
- 1/3 cup Selati White Sugar
- 1/3 cup Selati Golden Brown Sugar
- 1/3 cup golden syrup
- 1/3 cup condensed milk
- ½ tsp salt

For the topping:

- 2 slabs (100g each) dark chocolate, chopped into small pieces
- ½ cup lightly salted peanuts, roughly chopped

METHOD

1. Preheat the oven to 190°C and line a 26x20cm baking dish with baking paper, allowing it to hang over the sides.
2. To prepare the brownie batter, sift together the cake flour and cocoa powder in a large mixing bowl. Add the Selati Golden Brown Sugar and salt and mix well.
3. Whisk in the melted Stork Baking Margarine and eggs until just combined into a rich chocolate brownie batter.
4. Pour the brownie batter into the prepared baking dish, smoothing it out. Bake for about 35 minutes, or until a skewer inserted in the centre comes out clean. Allow to cool slightly in the dish.
5. While the brownie is baking, combine all the caramel ingredients in a large microwave-safe bowl.
6. Microwave on high for about 7 minutes, stopping to stir every minute. Remove the caramel from the microwave and set aside to cool slightly. **Note: We used a 1000W microwave. For a 700W microwave, microwave for about 9 minutes.*
7. Using the back of a wooden spoon, poke holes into the brownie and pour the cooled caramel over the top. Allow to set in the fridge for 30 minutes -1 hour.

8. Melt the chocolate in the microwave, stopping to stir every 20 seconds, until melted. Pour the melted chocolate over the set caramel layer and sprinkle over the peanuts before it sets.
9. Allow to set for about 15 minutes before lifting the entire sheet of brownies out using the baking paper. Using a sharp knife dipped in warm water, slice into equal-sized squares. ENJOY!