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## **Dulce de Leche Brownie**

**Yield : 6"x 9" Pan**

**Equipment: Bain Marie, 6"x 9" pan**

### **Dulce de Leche Brownie**

Ingredients:

16T. Butter (Unsalted)  
1 ½ C. Sugar  
1 C. Brown Sugar  
14 oz. Dark Chocolate  
1 T. Salt  
1 T. Vanilla Extract  
6 Eggs  
1 C. All Purpose Flour

1 (14oz.) Can Condensed Milk (cooked down to dulce de leche)

**Oven @ 300/Spray and Paper Baking Pan**

**Procedure:**

Place butter in a large bowl over a bain marie. When melted add both of the sugars and stir until smooth. Remove from heat.

Stir in chocolate until melted. Add eggs one at a time and then vanilla extract. Mix just until blended.

Sift the flour and salt together. Add flour/salt mixture to the chocolate mixture in three batches. Using a spatula or wooden spoon stir until all of the flour is incorporated.

Divide the brownie mixture into two batches.

Pour one batch of the brownie mixture into the pan. Smooth with a spatula. Bake for 25 minutes. When done remove from oven and carefully & evenly spread the can of dulce de leche over the brownie. Pipe with a pastry bag the remaining brownie mixture over the dulce de leche layer. Spread with a spatula.

Return to oven and bake for an additional 40 minutes. Allow to cool at room temperature.

