

CHOC ORANGE & SALTED CARAMEL BROWNIES

I rarely share recipes for things like brownies as there are so many that already exist and in the world of all things bakes and cakes...they are pretty – dare I say it – boring? My version is anything but boring. My Chocolate Orange & Salted Caramel Brownies are not only deliciously naughty, but they are gluten free too, so it's a win for all (unless you're vegan). They are fudgy. They are filthy. And they are flawless. The ultimate brownie trifecta.

Recipe Makes: 1 x 8 by 12 inch / 20 by 30 cm tin

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CHEESECAKE

240 g Full Fat Cream Cheese
185 ml Baileys Salted Caramel Cream OR
125 ml Double Cream + 60 ml Baileys
100 g Golden Caster Sugar
1 Large Egg, yolk only
1 tsp Vanilla Bean Paste

BROWNIE BATTER

240 g Unsalted Butter, melted
200 g Dark Chocolate, melted
1 Large Orange, zest only
320 g Light Brown Sugar
4 Large Eggs
75 g Ground Almonds
70 g Cocoa Powder, sifted
1 tsp Baking Powder, sifted

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- Make the cheesecake mixture by whisking together all the ingredients until smooth. Either transfer to a piping bag or leave in a bowl to one side.

- Make the brownie mixture by preheating the oven to 165 C Fan/365 F/Gas Mark 4 and line a 20 by 30 cm/8 by 12-inch-deep baking tray with baking paper. Note: I like a thinner brownie (so I can eat more) but if you prefer something a little chunkier, go for a traditional brownie tin.

- In a bowl, add the chocolate and butter. Add the bowl to a saucepan filled with water to gently melt. Alternatively place in the microwave and cook in short bursts to melt both butter and chocolate. Mix until smooth and glossy.

- Add the grated orange zest to the chocolate, mix well and leave to cool.

- Add the eggs and sugar to a stand mixer bowl. Mix using the whisk attachment on a high speed for at least 5 mins - we are looking for the mixture to be doubled in volume and it has reached the ribbon stage (ie leaves a trail of batter).

- Once the chocolate butter has cooled, gently pour down the side into the stand mixer bowl whilst the mixer is running on the slowest speed.

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- Add the ground almonds, cocoa powder and baking powder to a bowl and mix together using a balloon whisk or fork. Note: Getting them mixed before they go into the main bowl will prevent you from overmixing. Bye bye sad brownies.

- Add the combined ground almonds and cocoa powder to the stand mixer bowl and fold in gently using a spatula or metal spoon - trying to keep as much air as possible in the mixture.

- Once the flour has just combined, transfer half the batter to the base of your tin. Use a palette knife or back of a spoon to spread out evenly.

- Add the cheesecake mixture on top, spreading out evenly gently again OR rippled through using a skewer if you are after that marbled effect.

- Top the cheesecake layer with the remaining brownie mixture and gently spread.

- Pop into the oven and bake for approx. 28 mins. You are after a set top but a wobbly middle. Embrace the wobble folks, EMBRACE IT.

- Importantly LET THIS BABY COOL COMPLETELY - ideally overnight if you can but for at least 4 hours, at a minimum. This means you'll get that perfectly crisp top and firm and fudgy slice. Lovely jubbly.