

Caramel Coconut Pecan Brownies

Makes 24 Brownies

Ingredients:

Caramel layer:

½ cup granulated sugar
¼ cup light corn syrup
3 tbl. water
1/3 cup heavy cream
1 tbl. unsalted butter

Coconut brownies

8 oz. semisweet or bittersweet chocolate, coarsely chopped
4 oz. unsweetened chocolate, coarsely chopped
1 cup (2 sticks) unsalted butter, cut into tablespoons
½ tsp. salt
1 tsp. vanilla extract
2 cups granulated sugar
4 large eggs
½ cup all-purpose flour
1 cup sweetened flaked coconut
1 ½ cups pecan pieces

Position a rack in the center of the oven and preheat the oven to 325°. Grease the bottom and sides of a 9 by 13 inch baking pan.

Make the caramel layer:

In a small heavy saucepan, combine the sugar, corn syrup, and water and cook over medium heat, stirring constantly and occasionally washing down the sides of the pan with a wet pastry brush, until the sugar dissolves. Stop stirring, increase the heat to medium-high, and cook until the sugar caramelizes and turns a deep amber color, 7 to 9 minutes (watch the mixture carefully, as it burns easily). Remove the pan from the heat and add the cream and butter (the mixture will bubble up furiously), stirring until the butter is melted. Let the caramel cool while you make the brownies.

Make the brownies:

Place both chocolates and the butter in the top of a double boiler over simmering water and heat, stirring occasionally, until melted and smooth. Transfer the chocolate mixture to a large bowl.

Stir in the salt, vanilla extract, and sugar. Stir in the eggs one at a time, blending well after each addition. Stir in the flour until blended. Stir in the coconut and pecans.

Scrape half the batter into the prepared pan and spread it evenly. Bake for 10 minutes.

Remove the pan from the oven, scrape the cooled caramel over the brownie layer (it may be necessary to heat it for a few seconds to make it easier to pour and spread), and spread it evenly. Scrape the remaining brownie batter over the caramel, spreading it evenly. Bake the brownies for 35 – 40 minutes, until a toothpick inserted into the center comes out with a few moist crumbs clinging to it. Cool completely in the pan on a wire rack.

Run a small knife around the sides of the pan to loosen the cooled brownies. Cover the pan and refrigerate for at least 2 hours, or until well chilled.

Cut the brownies into 24 bars, using a sharp knife. Serve chilled or at room temperature.

Credit: The Good Cookie