

This idiotic recipe calls for 10 inch by 6 inch pan, which is absurd. Anyway an 8x8 should work (64 sq in versus 60 sq in). This recipe also calls for Dulce de Liche. [Click here for the recipe for homemade Dulce de Leche.](#)



Salted Dulce de Leche Brownies Recipe

Ingredients

- 2 1/2 sticks (10 ounces; 285g) unsalted butter, at room temperature, plus more for greasing
- 1 cup (about 7 ounces; 200g) granulated sugar
- 1/2 cup plus 2 teaspoons (about 5 ounces; 140g) packed light brown sugar
- 1/4 cup (about 2 ounces; 60g) corn syrup
- 1/2 teaspoon vanilla extract
- 4 large eggs, at room temperature
- 3/4 cup plus 2 tablespoons (about 4 1/2 ounces; 125g) all-purpose flour
- 1 cup (about 4 1/2 ounces; 125g) Dutch-processed cocoa powder
- 1/4 teaspoon table salt
- 1 cup (about 8 ounces; 225g) homemade or store-bought dulce de leche
- Flaky sea salt, such as Maldon, for sprinkling

Directions

1. Adjust oven rack to middle position and preheat oven to 350°F. Butter a 10- by 6-inch brownie pan and line the bottom and long sides of the pan with parchment paper.
2. Using an electric mixer, beat butter until creamy and lightened in color, about 1 minute. Add granulated and brown sugars, corn syrup, and vanilla and mix until incorporated. Add eggs one at a time, mixing after each addition until incorporated.
3. In a small bowl, stir together flour, cocoa powder, and table salt. Add dry ingredients to butter mixture, and, using a rubber spatula, fold until mostly incorporated. Beat batter with electric mixer until smooth, about 30 seconds.
4. Pour batter into the prepared pan. Dollop spoonfuls of dulce de leche onto the batter, using a knife to swirl gently to partially mix the two together (be careful to keep the dulce de leche on top as you swirl).
5. Bake for 15 minutes, then sprinkle with sea salt. Return to oven and bake until the edge is set but the center is still a bit soft, about 20 minutes. Let the brownies cool at room temperature in the pan, then cut and serve.

