

Chocolate Mousse Brownies

Brownie layer:

6 Tbsp salted butter (omit salt or unsalted w/ 1/8 tsp salt)
6 oz bittersweet chocolate
3/4 cup AP flour
1/4 tsp baking powder
2 large eggs
3/4 cup sugar
2 tsp vanilla extract
1/2 cup chopped pecans

Chocolate & Caramel Mousse Layer:

3/4 cup granulated sugar
3 Tbsp water
3 Tbsp salted butter, room temperature
1 1/2 cup heavy cream, divided
9 oz milk chocolate

Dark Chocolate Ganache:

3/4 cup heavy cream
1 heaping cup dark chocolate



- ✚ **Brownie layer:** Preheat oven to 350°. Line 9x13 inch baking dish with foil/ parchment paper leaving a 2 inch overhang on each side. Spray with Pam
- ✚ Melt butter and chocolate in a double bath. Remove the bowl from heat and stir until smooth. Set aside
- ✚ Mix together flour, baking powder and salt in a medium bowl. Set aside
- ✚ In the bowl beat the eggs, sugar and vanilla until pale and thick, about 3 minutes. Beat in the chocolate mixture. Add the flour mix and beat until just incorporated. Fold in pecans
- ✚ Transfer the batter to the prepared pan and bake until a toothpick inserted into brownie comes out almost clean, 30 to 35 minutes. DO NOT overbake!! Lift the brownie out of a pan using overhang foil and transfer to a wire rack. Let it cool completely

- ✚ **Chocolate & Caramel Mousse Layer:** Measure 1cup of cream and refrigerate to make whipped cream later
- ✚ In a non-stick saucepan, combine sugar and water, cook over medium high heat without stirring until you get a dark brown caramel. Pay attention as it can burn very easy and fast!!
- ✚ Meanwhile, heat the remaining cream in a microwave until it is fairly hot. Add butter and set aside
- ✚ Melt the chocolate. Set aside
- ✚ Once caramel gets golden brown, take the pan off the heat and add heavy cream/butter mixture. It will bubble, but if cream mixture is hot, the bubbling will be minimal and short lived. Stir the mixture with a wooden spoon caramel is smooth. Let it cool to lukewarm
- ✚ Combine caramel with lukewarm (but still runny) chocolate and stir until smooth
- ✚ Whip heavy cream from the fridge to soft peaks. Fold 1/3 of the whipped cream to chocolate caramel to loosen it up. Add the remaining whipped cream and fold until smooth
- ✚ Put brownie layer (with foil/ parch paper underneath) back to the pan and spread mousse over brownie layer. Refrigerate until completely set

- ✚ **Ganache:** combine chocolate with cream and melt in a double bath or microwave, stirring occasionally
- ✚ Let the ganache cool, but that it's still pourable (otherwise, it'll melt the mousse that's over brownie layer). Pour the ganache over the mouse layer and refrigerate until completely set

- ✚ **To serve:** lift the dessert out of a pan, cut into smaller pieces and ENJOY!!!