



Almond, Toffee & Sea Salt Chocolate Brownies

MAKES: 16 - 24 | TOTAL TIME: 45 MINUTES

INGREDIENTS

- 1 cup unsalted butter
- 2 ¼ cups caster sugar
- 1 ¼ cups cocoa
- 1 tsp baking powder
- 1 tsp sea salt
- 1 tbsp vanilla extract
- 4 large eggs
- 1 ½ cups plain flour
- 1 ½ cups semi-sweet chocolate chips
- 1 ½ cups toffee bits, divided
- 1 cup roughly salted roasted almonds, chopped
- Extra sea salt, for sprinkling on the top of brownies, if desired

DIRECTIONS

1. Preheat the oven to 175°C. Grease a 22cm x 30cm pan and set aside.
2. In a medium-sized saucepan set over low heat, melt the butter, then add the sugar and stir to combine. Stir until mixture is shiny, but do not let it bubble or boil. Remove from heat.
3. Stir in the cocoa, baking powder, sea salt, and vanilla extract.
4. Stir in the eggs and stir until smooth. Add the flour, chocolate chips, and 1 cup of the toffee bits. Stir until smooth.
5. Pour the batter into prepared pan. Sprinkle the remaining toffee and chopped almonds evenly over the brownie batter. Sprinkle with additional sea salt, if desired.
6. Bake the brownies for about 30 minutes, or until they are set and a toothpick inserted into the centre comes out clean, or with just a few moist crumbs clinging to it. Remove pan from the oven and cool on a rack. Cut into squares and serve.