

# Sweetgrass Stout Brownies with Salted Caramel Sauce + Candied Peanut

SERVES makes 16 brownies

NOTES:

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## INGREDIENTS

1/2 cup stout, reduced to 1/4 cup  
12 oz semisweet or bittersweet  
chocolate, chopped  
1 cup unsalted butter  
1 1/2 cups sugar  
3 large eggs  
1 tsp vanilla extract  
3/4 cup all-purpose flour  
1 1/4 tsp kosher salt

## Salted Caramel Sauce

1 cup sugar  
1/4 cup water  
1/4 cup unsalted butter, softened, cut into  
cubes  
1/2 cup heavy cream, room temperature  
1/2 tsp flakey sea salt

## Candied Peanuts:

3 tbsp peanuts  
4 tbsp sugar  
2 tbsp water  
2 tbsp light corn syrup

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## METHOD

### For the Brownies:

Preheat oven to 350°F.

1. Line a 9x11" baking pan with parchment paper. Bring stout to a boil in a medium sauce- pan; cook until reduced to 1/4 cup, about 12 minutes. Let cool.
2. Stir chocolate and butter in a medium metal bowl set over a saucepan of simmering water until melted and smooth.
3. Whisk sugar, eggs, and vanilla in a large bowl to blend. Gradually whisk in chocolate mixture, then the stout from pan. Fold in flour and salt. Pour batter into prepared pan.
4. Bake brownies until surface begins to crack and a tester inserted into center comes out with a few moist crumbs attached, 35–40 minutes. Transfer pan to a wire rack and let cool for at least 20 minutes.

### For the Caramel Sauce:

5. Add the sugar and cover with water to a heavy bottom saucepan over high heat. Make sure sugar is completely covered, and do not stir.
6. Allow to boil untouched (you can swirl the pan a few times to evenly distribute caramel but stirring will cause crystallization) until the caramel reaches a deep amber, almost reddish color and hits 350 F on a candy thermometer.
7. As soon as the caramel hits 350 F add the butter, stirring continuously until all the butter has melted. Remove from heat. Slowly whisk in the cream until well combined, and stir in the salt.

### For the peanuts:

8. Stir the sugar, water, corn syrup and in a small heavy saucepot over low heat until sugar dissolves. Increase heat and boil without stirring until syrup is dark amber, occasionally swirling pan. Immediately add the peanuts to the caramel, stirring constantly and coating them completely. Once cooled, chop into coarse crumbs.