Caramel and Tahini Brownie

Take your brownies to the next level!

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Ingredients

- 150g butter
- 150g dark chocolate
- 50g tahini
- 25g Werther's Original Butter Candies, ground in a high powered food processor
- 3 large eggs
- 200g golden caster sugar
- 75g plain flour, sifted
- 25g cocoa, sifted
- 1 tsp sesame seeds

Prep Time

- 50 minutes

Number of portions

- 9

Instructions

1. Heat the oven to 180C/160C fan/gas 3 and grease and line a 20x20cm brownie tin with baking parchment. Fill half a saucepan with water and bring to a simmer over a medium heat. Add the butter and dark chocolate to a heatproof bowl, then place over the saucepan – ensuring the water doesn't touch the bottom of the bowl – and gently melt. Mix with a spatula, then turn off the heat and remove the bowl from the pan. Set aside to cool.

2. In a small bowl, mix the tahini and ground Werther's Originals together and set aside. Break the eggs into a large mixing bowl and add the sugar. Beat with an electric whisk until pale in colour and doubled in size, then fold in the sifted flour and cocoa powder, taking care not to overmix. Once combined, fold in the melted chocolate and butter using a spatula.

3. Pour the chocolate mixture into the lined brownie tin and spread to the edges. Dollop the tahini and Werther's Original mixture on top and swirl around using the back of a spoon. Sprinkle over the sesame seeds and place the tin in the oven. Bake for 20-25 mins, until the centre of the brownie is just set. Once cooked, remove from the oven and leave to cool for 10 mins, then remove from the tin and place on a cutting board. Slice into nine equal pieces and serve.

This delicious recipe contains
Werther's Original Butter Candies