

# BROWNIES TOPPED WITH SALTED CARAMEL ICE CREAM

#FlavourForEveryMoment



## Ingredients

- + ¾ cup granulated sugar
- + 1 cup all-purpose flour
- + 2/3 cup cocoa powder, sifted
- + 1/2 cup Dairyland dark chocolate compound, chopped into small cubes
- + 3/4 teaspoons sea salt
- + 3 large eggs
- + 1/2 cup + 1 tbsp Sunflower/canola or extra-virgin olive oil
- + 4 tablespoons water
- + 1 teaspoon vanilla
- + Dairyland salted caramel ice cream

## Instructions

Preheat the oven to 180°C. Lightly grease a 9x9 baking dish with margarine or butter and line it with parchment paper. If you lack parchment paper, lightly dust the margarine or butter with some wheat flour.

In a medium bowl, combine the sugar, flour, cocoa powder, chocolate chips, and salt.

In a large bowl, whisk together the eggs, olive oil, water, and vanilla. Start with the Eggs, whisk until light then add the rest of the wet ingredients.

Sprinkle the dry mix over the wet mix and stir until just combined.

Pour the batter into the prepared pan & smoothen the top. Bake for 50 minutes, or until a toothpick comes out clean. Cool completely before slicing.

Scoop some softened salted caramel ice cream & top a brownie square. Serve immediately.

