

Salted Beer Caramel Topped Blondies

Ingredients

For the Blondies Layer:

- ½ cup butter
- 1 cup brown sugar
- 1 egg plus 1 yolk
- 1 ½ tsp vanilla extract
- 2 tbs stout beer
- 1 ¼ cup bread flour
- 1 tsp salt

For the Caramel Layer

- 1 cup butter
- 1 cup brown sugar
- ¼ cup white sugar
- ½ cup light corn syrup
- ¼ cup heavy cream
- ¼ cup stout plus 1 tbs, divided
- 2 tsp Maldon sea salt
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Directions

1. Preheat oven to 350.
2. Make the Blondies layer: In the bowl of a stand mixer with a whisk attachment add the 1/2 cup butter and 1 cup brown sugar, beat on high until well combined.
3. Add the egg, yolk and vanilla extract, mix until well combined, light and fluffy.
4. Add 2 tablespoons stout, stir until combined.
5. Sprinkle the flour and salt over the butter mixture, stir until combined.
6. Spread evenly into a greased 8X8 baking pan.
7. Bake at 350 for 22-25 minutes or until the top is golden brown. Allow to cool completely.
8. In a pot over high heat add the butter, brown sugar, white sugar, corn syrup, heavy cream and ¼ cup stout. Stir until the butter has melted and the sugar has dissolved.
9. Allow to boil until a dark caramel color and reached 248 degrees on a candy thermometer, about 8 minutes. Remove from heat, stir in the remaining 1 tablespoons beer. Allow to cool for ten minutes.
10. Pour caramel over the blondies layer, chill until set, about 3 hours. Sprinkle with sea salt just before serving.

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