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Spring Celebration Carrot Cake



Cake:

- 1 1/2 cups grated fresh carrots (about 2 large)
- 1 cup walnut pieces
- 1/2 cup finely chopped fresh pineapple (see Cooks Note)
- 2 1/4 cups all-purpose flour
- 2 teaspoons ground cinnamon

- 1/2 teaspoon freshly grated nutmeg
- 1/2 teaspoon ground ginger
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon fine salt
- 4 large eggs
- 1 1/2 cups sugar
- 1 1/4 cups vegetable oil
- 2 (4-ounce) jars pureed carrot baby food

Icing:

- 2 (8-ounce) packages cream cheese (1 pound), at room temperature
- 12 tablespoons (1 1/2 stick) unsalted butter, cubed, at room temperature
- 2 cups confectioners' sugar
- 1 1/2 tablespoons finely grated lemon zest (about 2 lemons)
- 1 teaspoon pure vanilla extract
- 1 1/2 cups fresh pineapple

For the cake: Preheat oven to 350 degrees F. Butter 2 (8-inch) square cake pans, line them with buttered parchment paper, and dust with flour.

Toss the carrots, walnuts and 1/2 cup pineapple with 1/2 cup of the flour in a small bowl and set aside. Whisk the remaining 1 1/2 cups flour, cinnamon, nutmeg, ginger, baking soda, baking powder and salt together in a medium bowl.

In another large bowl beat the eggs and sugar with an electric mixer until thick and light, about 5 minutes. While continuing to beat the eggs slowly, gradually add the oil, and then the pureed carrot. Scatter the dry ingredients over the wet and then gently fold them together to make a loose batter. Gently fold the nuts, carrots, and pineapple into the batter. Pour into the prepared pans. Bake the cakes until firm

to the touch and a cake tester comes out clean, about 45 minutes. Cool cakes in pans on a rack for 25 minutes. Turn cakes out of pans and cool completely on the rack.

For the icing: Beat cream cheese in a large bowl, with an electric mixer until smooth and fluffy. Gradually beat in the butter until smooth. Sift the sugar over the cream cheese, and beat until smooth. Add the lemon zest and vanilla extract and beat until light and fluffy. Refrigerate to set slightly for about 20 minutes.

To assemble the cake, place a cake layer on a cake stand, plate, or cake board. Spread about half of the icing over top, but leave the sides bare. Sprinkle icing with about half of the pineapple. Top with a second cake layer, and repeat with remaining icing and pineapple. Serve.

Cook's Note: You will need about 1/2 a fresh medium pineapple, trimmed, cored, and finely chopped for the whole cake

Individual Chocolate Cakes



1 1/2 cups (3 sticks) unsalted butter, cut into pieces
1 cup freshly brewed coffee
1/2 cup water or milk
3/4 cup unsweetened Dutch-process cocoa
3 cups all-purpose flour
3 1/4 cups granulated sugar
3/4 teaspoon baking powder
3/4 teaspoon fine salt
1/2 teaspoon baking soda
3/4 cup sour cream
3 large eggs, room temperature
1 1/2 teaspoons pure vanilla extract
Confectioners' sugar, for dusting

Chocolate Coconut Glaze:

6 ounces semisweet chocolate, finely chopped
1/2 cup canned unsweetened coconut milk
1 to 2 tablespoons corn syrup
1 1/2 cups unsweetened coconut chips or shredded coconut, lightly toasted

Equipment: 12 cup jumbo muffin tin

Preheat the oven to 350 degrees F. Line the large muffin tins with large cupcake liners.

Put the butter, coffee, water, and cocoa in a microwave-safe bowl, cover with plastic wrap, and microwave on HIGH until the butter melts, about 2 minutes. Whisk to combine.

Meanwhile, whisk the flour, granulated sugar, baking powder, salt, and baking soda in a large bowl. Beat the sour cream with the egg and vanilla in a small bowl. Whisk the hot cocoa mixture into the dry ingredients. Stir in the sour cream mixture just to combine; don't over mix. Divide the batter evenly between the prepared muffin tins, filling each one about 3/4 of the way full (about 2/3 cup per cupcake). Bake cupcakes until a toothpick inserted in the center of the cake comes out clean, about 30 minutes. Cool the cupcakes completely in the tin on a rack. Remove from liners and return cakes to a rack. For the glaze: Put chocolate in a medium bowl. Bring coconut milk and corn syrup to a boil, stirring constantly, and then pour it over the chocolate. Let the mixture stand for 10 minutes, then stir until smooth. Spread 1 tablespoon warm glaze evenly over each cake, then scatter the coconut over the top. Cook's Note We prefer Dutch-process cocoa here over natural cocoa for its fuller, deeper flavor.

Chocolate Mousse



6 ounces semisweet or bittersweet chocolate, or a mixture, finely chopped
1 cup heavy cream
1 tablespoon warm water
1/2 teaspoon instant espresso powder, optional
1 large egg
2 large egg yolks
Pinch fine salt
1/3 cup sugar

Put the chocolate in a medium heatproof bowl. Bring a saucepan filled with 1 inch or so of water to a very slow simmer; set the bowl over, but not touching, the water. Stir the chocolate occasionally until melted and smooth. (Alternatively, put the chocolate in a medium microwave-safe bowl. Melt at 50 percent power in the microwave until soft, about 1 minute. Stir, and continue heat until completely melted, about 1 to 2 minutes more.)

Whip the cream in a medium bowl until it holds soft peaks. Take care not to over whip the cream or the mousse will be dense. Cover and refrigerate while you cook the eggs.

Whisk the water and espresso powder together in a small bowl.

Put the eggs in another bowl that also sets over the water in the saucepan. Beat the egg yolks, pinch of salt, and sugar until foamy and light, about 30 seconds. Set the bowl over the water and whip with an electric mixer or whisk, moving in a circular motion around the bowl, until the eggs get very fluffy and hot to the

touch, about 3 minutes. Remove the bowl from the heat and continue beating on high speed until the thick ribbons fall from the beater when lifted out of the bowl, about 5 minutes more. Fold in the espresso. Fold about a quarter of the eggs into the chocolate to lighten it, then fold in the rest of the egg. Finally fold the whipped cream into the chocolate base to make a smooth light mousse. Pour the mousse into 4 serving dishes or wine glasses. Cover and refrigerate until set, about 1 hour. Serve.

For a dark, double-rich mousse, use all bittersweet chocolate instead of the semisweet, and decrease the cream to 3/4 cup.

Chocolate Pound Cake



Cake:

2 1/2 cups all-purpose flour
3/4 cup Dutch processed cocoa powder
1/2 teaspoon salt
8 large eggs, at room temperature
2 egg large yolks, at room temperature
1 tablespoon pure vanilla extract
2 teaspoons instant espresso powder
12 ounces unsalted butter (3 sticks), room temperature
2 1/2 cups sugar
6 ounces bittersweet chocolate, roughly chopped

Chocolate Glaze:

6 ounces bittersweet or semisweet chocolate, finely chopped
8 tablespoons unsalted butter (1 stick)
1 tablespoon honey

Equipment: 10 cup bundt pan

Place a rack in the middle of the oven and preheat to 350 degrees F. Butter and flour the bundt pan.

Sift the flour, cocoa, and salt into a medium bowl. Whisk the eggs, yolks, vanilla, and espresso powder together into a bowl and set aside.

In a heavy duty mixer, beat the butter with the paddle attachment, on medium speed for 1 minute, or until smooth. Gradually pour in the sugar, 1/4 cup at a time, until the butter begins to lighten, about 3 minutes.

Scrape down the sides of the bowl with a rubber spatula and beat, on medium-high, until light and fluffy, about 4 minutes more.

Adjust the mixer's speed to its lowest setting. Add 1/2 of the flour mixture and mix until completely absorbed before adding the rest. Scrape down the sides of the mixer then beat on medium-high for 30 seconds more.

Adjust again to low speed and add half the egg mixture, mix until blended and smooth. Add the remaining egg mixture and beat until almost blended. Remove the bowl from the mixer, and fold in the chocolate by hand. Take care not to over mix the batter.

Spoon the batter into the prepared pan and smooth the top with a spatula. Bake until a toothpick inserted into the center comes out clean, about 1 hour and 10 minutes.

Cool the cake in the pan, on a rack for 10 minutes. Turn the cake out of the pan, and cool right side up on a rack. If not serving the same day, wrap in plastic wrap and store at room temperature. Glaze just before serving. Cake can be frozen for 1 month.

For the glaze: Put all the ingredients in a microwave safe bowl or glass measuring cup. Melt at 50 percent power in the microwave until soft, about 1 minute. Stir, and continue heat until completely melted, about 1 minute more. Remove from the microwave and whisk until fully combined, smooth and glossy. While warm, pour glaze over cooled cake and do not spread. Serve as desired.

Chocolate Souffles



7 ounces finely chopped bittersweet or semisweet chocolate

4 tablespoons unsalted butter, plus for preparing the molds

1 1/2 teaspoons pure vanilla extract

3 large egg yolks

3 tablespoons warm water

1/2 cup sugar, plus 2 tablespoons

8 large egg whites, room temperature

1/2 teaspoon fresh lemon juice

Confectioners' sugar for garnish

Brush 6 (6-ounce) ramekins with soft butter, then coat with sugar. Put the prepared ramekins in the freezer. (This can be done a day ahead.)

Set an oven rack in lower third of the oven and preheat to 400 degrees F.

Put the chocolate and butter in a medium heatproof bowl. Bring a saucepan filled with an inch or so of water to a very slow simmer; set the bowl over, but not touching, the water. Stir the chocolate occasionally until melted and smooth. Remove from heat and stir in vanilla extract. Set aside.

Combine the egg yolks and warm water in the bowl of a standing mixer or large bowl and beat until frothy. Gradually add 2 tablespoons sugar, and continue beating until ribbons form, about 5 minutes. Very lightly fold the yolks into the chocolate mixture. (Rinse the bowl well, if using for beating the egg whites.) Remove prepared ramekins from freezer. Put the egg whites in the bowl of a standing mixer, or large non-reactive bowl, add the lemon juice. Beat on medium until frothy; then gradually add the remaining 1/2 cup of sugar and increase speed to high. Beat until the whites hold a stiff but not dry peak.

Working quickly, fold about a third of the egg whites into the chocolate to lighten; then fold in remaining whites until blended. Gently ladle or spoon the soufflé mixture into the ramekins, and place on a baking sheet. (Level off the surface with a straight edge, scraping any excess mixture back into the bowl.)

Immediately bake until the soufflé rises about 1 1/2 inches from the ramekins and the tops are touched with brown, about 18 to 20 minutes. Remove from oven, dust with confectioners' sugar and serve immediately.

Chocolate Truffles



1/2 pound quality semisweet chocolate, finely chopped
1/3 cup heavy cream
2 tablespoons quality honey (recommended: Tasmanian)
2 tablespoons unsalted butter, at room temperature
1/4 to 1/2 cup turbinado sugar or raw sugar, for garnish

Put the chocolate in a medium heatproof bowl. Bring a saucepan filled with an inch or so of water to a very slow simmer; set the bowl over, but not touching, the water. Stir the chocolate occasionally until melted and smooth. (Alternatively, put the chocolate in a medium microwave-safe bowl. Melt at 50 percent power in the microwave until soft, about 1 minute. Stir, and continue heat until completely melted, about 1 minute more.)

Meanwhile, bring the cream and honey to a simmer in a small saucepan over medium heat (or in the microwave). Gradually whisk the cream into the chocolate until smooth and shiny. Whisk in the butter until very smooth. If possible, switch to an immersion blender and blend for about 1 minute for a lovely satiny texture. Cover the surface of the chocolate with plastic wrap; set aside in a cool spot until slightly firm, about 1 hour.

Line a baking sheet or large plate very, very tightly with plastic wrap (the wrap will be slightly suspended over the surface of the pan). Transfer the truffle mixture to a piping bag fitted with a plain 1/4-inch tip. Holding the bag about 1/4-inch over the surface of the plastic wrap, pipe about 25 (3/4-inch) cones or truffles. Sprinkle the truffle tops lightly with sugar. Refrigerate until set, about 15 minutes.

Once set, the truffles can be held in a cool spot, out of the refrigerator for up to 2 hours. Otherwise, refrigerate the truffles covered, for up to 5 days. Truffles taste best if served room temperature not straight from the refrigerator.

Variations:

Citrus Truffles:

Choose one of these:

- 1 grapefruit
- 2 oranges
- 2 lemons

Finely grate the zest from the citrus with a fine holed grater, preferably a micro plane. Add half of the zest to the cream, (reserve the rest for decorating the truffles.) Bring the cream, zest and honey to a simmer, remove from the heat. Puree mixture with an immersion blender to combine the flavors. Proceed as above to form the truffles.

Gently rub the turbinado sugar and the reserved zest together with your fingers. Sprinkle citrus flavored sugar on top of truffles.

Fennel Truffles:

1/2 teaspoon fennel seed

2 tablespoons confectioners' sugar

2 tablespoons sweetened ground cocoa

Pulse the fennel seed, confectioners' sugar, and cocoa in a spice grinder to a fine powder. Roll basic chocolate truffle in fennel-cocoa mixture.

Malt:

1/4 cup, plus 2 tablespoons malt powder (recommended: Ovaltine)

Flourless Chocolate Cake



12 ounces semisweet or bittersweet chocolate, chopped
12 tablespoons (1 1/2 sticks) unsalted butter
1/4 teaspoon fine salt
6 large eggs, room temperature
1 1/2 cups granulated sugar
Confectioners' sugar and/or cocoa powder, for dusting
Serving suggestion: Really Vanilly Whipped Cream, recipe follows, or ice cream

Preheat oven to 325 degrees F. Butter and flour a 9 by 2-inch spring form pan.
Put the chocolate, butter, and salt in a large microwave safe bowl. Melt in the microwave on 75 percent power for 2 minutes. Stir and microwave again until completely melted, about 2 minutes more.
Alternatively, put the chocolate and butter in a heatproof bowl. Bring a saucepan filled with an inch or so of water to a very slow simmer; set the bowl on the pan without touching the water. Stir occasionally until melted.

Beat the eggs and sugar with a standing or handheld mixer until light and thickened, about 8 to 10 minutes.
Fold the melted chocolate into the whipped eggs until evenly combined.
Pour the batter into the prepared pan and bake until a toothpick inserted into the center comes out wet but not gooey, about 1 hour and 25 minutes. Remove cake from the oven and cool on a rack.

When ready to serve remove ring from spring form mold. Dust cake with confectioners' sugar or cocoa powder. Serve with whipped cream or ice cream if desired.
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Really Vanilly Whipped cream:

1 cup (1/2 pint) heavy or whipping cream
2 teaspoons pure vanilla paste or extract
2 teaspoons confectioners' sugar

Beat the cream and vanilla in a chilled non-reactive bowl with a whisk or an electric mixer just until they hold a loose peak. (Lift the beater from the cream and look at the shape of the peak at the end of the whisk; it should hold a lazy curve.) Sift the sugar over the cream and continue to beat just until it holds a soft peak. Take care not to over beat the cream or it will be look curdy. Serve, or refrigerate covered for up to 4 hours.
Yield: 2 1/2 cups, about 10 servings

Lemon Bundt Cake with Berry Rhubarb Glaze



Cake:

3 1/4 cups cake flour, sifted
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon fine salt
3/4 cup sour cream
Finely grated zest from 1 lemon
1/4 cup lemon juice
2 tablespoons pure vanilla extract
4 large eggs
2 1/4 cups sugar
3/4 cup vegetable oil

Glaze:

1 1/2 cups fresh or frozen finely chopped rhubarb (thawed), about 6 ounces
1 cup (about a 12-ounce jar) red berry jam (such, strawberry, red current, lingonberry or seedless red raspberry)
1 to 2 tablespoons water
Pinch fine salt
1/2 teaspoon pure vanilla extract
Special equipment: 10-cup bundt pan

Position a rack in the middle of the oven and preheat to 350 degrees F. Generously brush the bundt pan with shortening and dust with flour.

Whisk the flour, baking powder, baking soda and salt together in a large bowl and set aside. In another bowl, whisk the sour cream, lemon zest, lemon juice and vanilla and set aside.

Whisk the eggs and sugar together in another bowl, stirring vigorously to lighten the eggs. Gradually whisk in the oil until evenly combined. Add the sour cream mixture and stir together. Add the dry ingredients and stir with a wooden spoon just until combined but still a bit lumpy. Pour the batter into the prepared pan.

Bake the cake until it pulls away from the sides of the pan and a skewer inserted into the center of the cake comes out clean, about 1 hour. Cool 10 minutes; then unmold cake onto a rack placed over a baking sheet. Cool. (The cake can be prepared to this point a day ahead.)

When ready to serve. Combine the rhubarb, jam, water and salt in a small saucepan and simmer until the rhubarb gets translucent and syrupy, almost jewel like, about 10 minutes. Add a bit more water, if the glaze gets too thick. Remove from the heat and stir in vanilla. Let cool slightly. Spoon some of the glaze over the top of the cake, and reserve the rest for serving with sliced cake. Serve.

Cook's Note: We like to bake this cake the day before we serve it so the flavors and texture ripen. If you bake it a day ahead, glaze the day you plan to serve it.

Raspberry-Lemon Easter Cake



Cake:

- 3 cups cake flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon fine salt
- 1 1/4 cups sour cream
- 1/4 cup freshly squeezed lemon juice (about 1 1/2 lemons)
- 1 tablespoon pure vanilla extract
- 1 cup (2 sticks) unsalted butter, room temperature, cut into small pieces
- 2 cups sugar
- 1 teaspoon finely grated lemon zest
- 5 large eggs, room temperature

Icing and Filling:

- 1 1/4 cups sugar
- 5 large egg whites
- 1 1/2 teaspoons freshly squeezed lemon juice
- 1/4 teaspoon cream of tartar

Pinch fine salt

- 1 1/2 cups (3 sticks) unsalted butter, room temperature, cut into small pieces
- 1/2 cup seedless red raspberry jam
- Rabbit Sugar Cookies, homemade or store bought, recipe follows
- Candied almonds
- Pastel sanding sugars

For the cakes: Position a rack in the lower third of the oven and preheat to 350 degrees F. Lightly brush 2 (9-inch) round cake pans with shortening or butter. Line bottoms with buttered parchment paper and dust with flour.

Sift the flour, baking powder, soda, and salt into a medium bowl; whisk to combine evenly. Stir the sour cream, lemon juice and vanilla together in a liquid measuring cup, and set aside.

Beat the butter in a standing mixer with the paddle attachment on high until light and creamy, about 2 minutes. Stop and scrape butter off the sides of the bowl. Continue beating while gradually adding the sugar-- it should take a couple minutes to add all the sugar. Continue beating until very light and fluffy, about 3 to 4 minutes more. Scrape down the sides of the bowl and beat in the lemon zest. Add the eggs, 1 at a time, beating well after each addition.

At low speed, add the flour mixture in 3 parts, alternating with the sour cream in 2 parts, beginning and ending with the flour. Scrape the sides of the bowl and mix for 15 seconds longer.

Divide the batter evenly between the prepared pans and smooth the top with a knife. (Lightly tap the pan on the counter so the batter settles evenly.)

Bake the cakes until a toothpick inserted in the center comes out clean, about 35 to 40 minutes. Cool in the pan on a rack for 20 minutes; then turn cakes out onto the rack to cool completely.

For the Icing:

Bring a few inches of water to a boil in a saucepan that can hold a mixer's bowl above the water. Whisk the sugar, the egg whites, lemon juice, cream of tartar, and salt in the bowl by hand. Set the bowl above the boiling water and continue whisking until the mixture is hot to the touch and the sugar dissolves, about 1 to 2 minutes. Transfer the bowl to a standing mixer fitted with the whisk attachment and beat the whites at medium-high speed until they almost hold a stiff peak and are cool, about 10 minutes. Beat in the butter, a little at a time, until the icing is smooth and spreadable.

(If the icing separates, just keep beating and it will come back together.)

To assemble the cake:

Slice each cake in half horizontally with a serrated knife, to make 4 even layers, taking care that they are as flat and straight as possible.

Set a large flat plate on a large inverted bowl or bottom of a salad spinner (of course, if you have a cake stand, use that), dabbing a little frosting on the bottom of the plate to secure it. Place a cake layer top side up on the plate. Using an offset spatula spread about half of the jam in a thin layer over the first cake layer, leaving about 1/4-inch border along the outside. Lay the second cake layer on top, stacking it as straight as possible. Using an offset spatula spread about 1 cup of the icing on the top layer. Place a third cake layer on top. Spread remaining red raspberry jam over the cake layer and place the final layer on top, pressing down lightly to secure all 4 layers together. Spread about 3/4 of the remaining icing around the sides with a knife or offset spatula, then ice the top of the cake. Use an offset spatula to smooth icing as much as possible. Press plain or iced cookies around the sides, taking care to leave space to cut the cake. Garnish with additional candied almonds and sprinkle the top of the cake with pastel colored sanding sugars. Serve immediately or set aside at room temperature for up to 2 hours before serving. If refrigerating the cake, bring to room temperature 30 minutes before serving.

Cook's Note: Double wrap the cake in plastic wrap and store in the freezer for up to 2 months.

Sugar Cookies for Decorating (and eating):

2 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon fine salt
1 cup (2 sticks) unsalted butter, at room temperature
3/4 cup granulated sugar
1/2 cup confectioners' sugar
2 large eggs
1 1/2 teaspoons vanilla paste or vanilla extract
Whisk the flour, baking powder, and salt in a medium bowl.

Beat the butter and both sugars in another medium bowl with an electric mixer on medium-high speed until light and fluffy, about 30 seconds. Add the eggs and vanilla mixing until fully incorporated. Slowly add the flour mixture, and continue beating just until the dough comes together, stopping and scraping down the sides of the bowl as needed.

Divide dough in half, pat into disks, wrap in plastic wrap and refrigerate until firm, at least 2 hours.

Generously flour a clean work surface. (For a nice, even layer of flour, lightly sift flour over the work surface.) Gently roll chilled dough about 1/4-inch thick. Cut into desired shape using a cookie cutter, working quickly enough so dough remains chilled. If dough gets too soft, refrigerate on a lined baking sheet until firm again, about 30 minutes.

Transfer cut cookies to un-greased baking sheets, leaving about 1-inch between cookies. Refrigerate the formed cookies for at least 30 minutes. Lightly dust off excess flour with a dry pastry brush. (Excess dough can be pressed into a disk, chilled and rerolled.)

Preheat the oven to 325 degrees F. Bake the cookies, until the bottoms are golden, about 12 to 15 minutes depending on shape. Cool on the baking sheets until firm enough to transfer to a rack to cool. Decorate as desired and serve. Store in an airtight container at room temperature for up to 1 week.

Yield: 4 to 5 dozen 2 1/2-inch cookies, depending on shape

Prep Time: 20 minutes

Cook Time: 20 minutes

Inactive Prep Time: 3 hours

S'more Brownies



Crust:

6 tablespoons unsalted butter, melted
1 1/2 cups crushed graham cracker crumbs
2 tablespoons sugar
Pinch fine salt

Brownie:

8 tablespoons (1 stick) unsalted butter
4 ounces unsweetened chocolate, chopped
1 cup packed light brown sugar
3/4 cup white sugar
1 1/2 teaspoons pure vanilla extract
1/2 teaspoon fine salt
4 large cold eggs
1 cup all-purpose flour

Topping:

4 cups large marshmallows

Position a rack in the lower third of the oven and heat oven to 325 degrees F. Line an 8 by-8-inch square baking pan with foil so it hangs over the edges by about 1 inch.

For the crust:

Lightly butter the foil with some of the melted butter. Stir the rest of the butter together with the crumbs, sugar, and salt in a medium bowl. Press the crumb mixture evenly over the bottom of the pan. Bake until golden brown, about 20 minutes.

Meanwhile, make the brownie. Put the butter and chocolate in a medium microwave safe bowl. Melt in the microwave on 75 percent power for 2 minutes. Stir, and microwave again until completely melted, about 2 minutes more. Alternatively, put the butter and chocolate in a heatproof bowl. Bring a saucepan filled with 1 inch or so of water to a very slow simmer; set the bowl on the pan without touching the water. Stir occasionally until melted. Stir the light brown and white sugars, vanilla and salt into the melted chocolate. Add the eggs and beat vigorously to make a thick and glossy batter. Add the flour and stir until just incorporated.

Pour batter into the prepared pan. Bake until the top is crispy and a toothpick inserted into the middle comes out mostly clean, with a few crumbs, about 40 to 45 minutes.

Remove from the oven and carefully position a rack about 6 inches from the broiler and preheat on low. Layer marshmallows across the top and toast under the broiler until golden, (keep an eye on it, it can go quick), about 2 minutes. Cool on a rack, gently removing the brownies from the pan using the aluminum flaps. Carefully separate any marshmallow from the foil and fold away. Cut into 12 (2-inch) squares.

Caramel-Fudge Sauce



1/2 cup sugar
2 tablespoons light or dark corn syrup
2 tablespoons water
3/4 cup heavy cream
4 tablespoons unsalted butter
4 ounces good quality bittersweet chocolate, finely chopped
1 teaspoon pure vanilla extract
Pinch salt

Put the sugar, corn syrup, and water in a medium saucepan. Cook over medium-high heat, brushing down the sides of the pan as needed with water, until the sugar dissolves. Continue to cook, swirling the pan but not stirring, until the sugar is amber in color, about 8 minutes. Pull pan from the heat and carefully add the cream and butter. Take care; it may spatter. Whisk until smooth.

Stir the chocolate, vanilla, and salt into the hot caramel until smooth. Serve sauce warm.
Store in a sealed container in the refrigerator for up to 1 week. Reheat slowly, in a microwave at 30 second intervals, stirring, until warm and saucy. Be careful not to over heat or butter can separate from the caramel sauce.