



Molten Chocolate Caramel Brownies

Featuring: Ghirardelli® Double Dark Chocolate Brownie Mix 732-6114

Yield: 36 servings.

INGREDIENTS

Brownies:

3.75 lb **Ghirardelli Double Dark Chocolate Brownie mix 732-6114**

8 oz. water

8 oz. vegetable oil

6 oz (3) large eggs, slightly beaten

Caramel:

8 oz granulated sugar

4 oz brown sugar, packed

4 oz light corn syrup

4 oz evaporated milk

16 oz heavy whipping cream

8 oz butter

1.25 tsp. vanilla extract

To Assemble:

72 ea Phyllo sheets

16 oz butter, melted

36 oz caramel, chilled and cut into 1 oz pieces

72 oz fresh banana, sliced into thin pieces

12 oz chocolate fudge sauce

12 oz caramel sauce

72 oz vanilla ice cream (optional)

METHOD

Brownies:

Add brownie, water, oil and eggs in a mixing bowl. Beat to incorporate, scraping periodically. Pour mixture into a lightly greased sheet pan and bake at 325°F in a conventional oven (275°F convection oven) for about 40 minutes. Let cool and cut into 3 oz pieces.

Caramel:

Combine sugar, brown sugar, corn syrup, milk, whipping cream and butter in a heavy sauce pan. Stir gently and cook until the temperature of the mixture reaches 250°F. Remove from heat and stir in vanilla. Transfer caramel onto a lightly greased pan. Cool completely before cutting. Store caramel pieces wrapped in wax paper.

To Assemble:

Lightly baste Phyllo sheet with melted butter and place a second sheet on top. Place 3 oz. of brownie, caramel and bananas in the center of the sheet. Encapsulate ingredients with the sides of the Phyllo, folding evenly. Roll Phyllo into cylindrical form and baste exterior lightly with butter. Chill until firm and pan-fry or bake until golden brown. Serve with ice cream and chocolate and caramel sauce.