

SEA SALT AND SRIRACHA BROWNIES



Ingredients

- 1 stick (4 ounces) unsalted butter, cut into 4 or 5 pieces, plus more for greasing the pan
- $\frac{2}{3}$ cup semisweet chocolate chips
- 1 cup packed light brown sugar
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{3}$ cup unsweetened cocoa powder
- 3 large eggs
- 1 teaspoon vanilla extract
- 3 tablespoons Just Jan's Sriracha Sauce
- 1 teaspoon flaky sea salt
- 1 $\frac{1}{4}$ cups all-purpose flour
- $\frac{1}{4}$ cup powdered sugar, for dusting (optional)

Directions

1. Preheat the oven to 350°F. Line a 9-inch square baking pan with parchment paper or foil, with enough extra to hang over the edges of the pan. Grease the parchment paper or foil with butter.
2. In a medium saucepan, melt the butter and chocolate chips over low heat, stirring occasionally. Remove from the heat and whisk in the brown sugar, granulated sugar, and cocoa. Stir in the eggs until well incorporated, then stir in the vanilla, Sriracha, and $\frac{1}{2}$ teaspoon of the sea salt. Stir in the flour until evenly blended.
3. Pour the mixture into the prepared pan. Bake for 20 minutes. Remove from the oven and sprinkle remaining $\frac{1}{2}$ teaspoon sea salt on top. Return to the oven and bake until a toothpick inserted in the middle comes out with just a little bit of batter or moist crumbs, another 10 to 15 minutes. Remove from the oven and let sit for 15 minutes. Carefully use the parchment paper or foil to transfer the brownies to a cooling rack. Cool on the rack for an additional 20 minutes before slicing into 16 brownies. Once the brownies are cooled to room temperature, you may also dust powdered sugar on top.