

Samoas®

Samoa Brownie Parfait with Salted Caramel Sauce

Little Brownie®
Bakers



Congratulations to Megan (countrycleaver.com) whose Samoa Brownie Parfait with Salted Caramel Sauce won second place in the 2013 Girl Scouts of Western Washington cookie recipe contest.

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Samoa Brownie Parfait with Salted Caramel Sauce

Girl Scout Cookies are back and this dessert is chock full of them, along with coconut whipped cream and salted caramel sauce.

Ingredients:

Samoa Brownies:

- 8 ounces Semi-Sweet Chocolate, chopped and melted
- 8 Tbsp Butter, cut into cubes
- 3 Tbsp Cocoa Powder
- 3 Eggs
- 3/4 cup Sugar
- 2 tsp Vanilla Extract
- 1 cup Flour
- 1 cup Samoas Cookies, chopped
- 1/3 cup Toasted Coconut Flakes

Coconut Whipped Cream:

- 1 cup Heavy Whipping Cream
- 2 Tbsp Sugar
- 1/4 tsp Coconut Extract

Salted Caramel Sauce:

- 1 cup Sugar
- 1/4 cup Water
- 1 Tbsp Corn Syrup
- 1/2 cup heavy Whipping Cream
- 2 Tbsp Butter
- 1 tsp Sea Salt)

Yield: 4 Parfaits Prep Time: 35 Minutes
Cook Time: 35 Minutes +
Cooling Time Total Time: 75 Minutes

Samoa Brownies:

Adjust oven rack to the lower middle position and turn oven to 250 degrees. Line a 9x9 baking sheet with two pieces of aluminum foil to form a sling for easy removal of brownies. Spray foil with non-stick spray. Melt chopped semi-sweet chocolate and cubed butter until smooth. Set aside. Whisk the eggs, sugar, vanilla and salt together. Whisk in warm chocolate into the egg mixture until just combined. Using a spoon, pour in flour and combine batter. Add in toasted coconut and chopped Samoas cookies, stir to combine. Pour into the prepared baking dish and spread out evenly. Bake for 35 minutes or until a toothpick inserted into the brownies comes out nearly clean, with just a few crumbs hanging on. Allow to cool on a wire rack for at least 90 minutes before removing and cutting into 1" cubes for parfaits. There will be leftover brownies from this recipe.

Coconut Whipped Cream:

Place 1 cup heavy whipping cream into a large bowl or stand mixer bowl. Beat on medium until cream turns frothy. Beat continuously until the cream starts to thicken, slowly whip in sugar and coconut extract. At the very end just before stiff peaks form, add in additional coconut flakes if desired. Set aside or chill until you are ready to assemble parfaits.

Salted Caramel Sauce:

Stir together sugar, water and corn syrup in a medium sauce pan over medium-high heat. Bring mixture to a boil, gently stirring to ensure all the sugar has melted. Boil until the mixture turns a dark golden brown, About 8-10 minutes. Remove from heat and VERY carefully and very slow stir the cream into the mixture, being sure to stir constantly. BE VERY CAREFUL, the sauce will sputter and expand - but keep stirring. Once combined, add the salt and butter and continue stirring until both are completely melted and combined. Cool to room temperature.

To Assemble:

In bowls, ramekins or stemless wine glasses, dollop a bit of whipped cream into the bottom. Top with cut brownies and bits of chopped Samoa cookie. Drizzle with salted caramel sauce. Repeat process again until parfait reaches the top of the dish. Top with extra toasted coconut and one whole Samoa cookie. Serve immediately or chill until ready to serve.

Salted Caramel Sauce adapted from Bakingdom and Brownies adapted from America's Test Kitchen

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