

Espresso Brownies

Description:

A Rich, Goopy Brownie With Intense Chocolate and Coffee Flavors

Ingredients:

½ cup butter (1 stick)
6 oz. unsweetened chocolate (6 squares)
1½ cups C&H Pure Cane Granulated Sugar
2½ tbsp. instant espresso coffee powder
1 tsp. vanilla
3 large eggs, lightly beaten
¼ tsp. salt
1 cup all-purpose flour

Instructions:

Preheat oven to 350°F. Grease 8 x 8 x 2-inch-baking pan. In medium saucepan, over low heat, melt butter and chocolate, stirring until smooth. Remove from heat, stir in sugar, espresso powder and vanilla. Add eggs and salt, blending well. Gradually stir in flour, mixing until smooth. Spread batter evenly in pan. Bake for 25 to 30 minutes. Cool thoroughly in pan on wire rack. While brownies are cooling, make Espresso Topping. Spread on cooled brownie base. With sharp knife cut brownies into squares.

(Continued on back)

Espresso Brownies (continued)

Espresso Topping

Ingredients:

½ cup butter, softened
1½ cups C&H Pure Cane Powdered Sugar
1 tsp. vanilla
1 tbsp. milk
1 tbsp. instant espresso coffee powder

Instructions:

Mix all ingredients in medium bowl until smooth. Add a little more milk if mixture is too stiff.

Serving Size: Makes 24 squares

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