



Mochaccino Brownies

Level: Easy

Prep Time: 35 minutes plus cooling

Serves: 22

Cooking Time: 15 minutes



Mochaccino Brownie:

2 Tbsp. instant espresso coffee powder,
(see Notes below)

$\frac{1}{2}$ cup (1 stick) unsalted butter

$1\frac{3}{4}$ cups semi-sweet chocolate chips

$1\frac{1}{2}$ cups white granulated sugar

4 large eggs, slightly beaten

1 tsp. vanilla extract

$1\frac{1}{2}$ cups all-purpose flour

$\frac{1}{4}$ tsp. table salt

Glaze:

3 Tbsp. unsalted butter

6 tsp. instant espresso coffee powder

3 cups confectioner's powdered sugar,
sifted

$4\frac{1}{2}$ Tbsp. heavy whipping cream

2 tsp. vanilla extract

1 (2 oz.) box chocolate covered coffee
beans, optional for garnish

To make the Mochaccino Brownie: Preheat oven to 350°. Line 2 muffin pans with 22 cupcake liners. Set aside. In a heatproof cup, combine the instant espresso coffee powder with 1 Tbsp. of boiling water. Stir to dissolve and set aside. In a large pot, melt butter and chocolate over medium-low heat, stirring occasionally with a large rubber or silicone spatula. When completely melted, remove the pan from the heat source. Mix in sugar. Add the eggs, vanilla, and coffee mixture. Mix well. Add the flour and salt and stir until just blended. With a cookie scoop, fill each cupcake liner till 2/3 full. Bake for 15 minutes. Remove from muffin pan and cool completely on a wire rack.

To make the glaze: In a small microwavable bowl, heat the butter in the microwave until completely melted. Heat the butter for an additional minute or two to ensure the butter is very hot. Add the coffee powder to the very hot butter 1 teaspoon at a time and stir with a rubber or silicone spatula after each addition until most of the coffee dissolves. Pour the coffee-butter mixture through a fine mesh sieve over a medium bowl to remove any powder that didn't dissolve. Add the sugar, cream, and vanilla to the coffee-butter mixture. Stir until the glaze is smooth. Pipe glaze onto the brownie with Wilton tip 1M. Garnish with a chocolate covered coffee bean, if desired.

Notes:

- I used Medaglia D'Oro brand instant espresso coffee powder.
- If baking in a 9x13 pan, spray all sides with non-stick cooking spray before pouring batter in. Bake for 30 minutes. Cool & spread glaze evenly over brownie. Cut with a plastic knife.
- Recipe adapted from Good Housekeeping Magazine, Mochaccino Brownies, February 2003 issue, page 167.

