



Mocha Chocolate Brownies

Description

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These mocha chocolate brownies are rich, chocolaty and have a hint of coffee in them. My friend Anne shared these brownies with me and although she's not a coffee drinker this is one of her favorite brownie recipes. She often makes them for parties and they are a big hit. I love chocolate and coffee so they are a big hit with me as well.

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I think we both agree itâ€™s the rich creamy frosting that makes these brownies so delicious. The frosting has 1/4 cup of coffee in it and itâ€™s a great way to use up any leftover morning coffee. If your not a coffee drinker like Anne, swing through Mcdonalds drive-thru and pick up a small cup.



These mocha chocolate brownies are rich and decadent and will put a smile on the face of any chocoholic just donâ€™t let your dog eat one or heâ€™ll turn to stone. Chocolate is good for the soul, but not for dogs. Enjoy!

Mocha Chocolate Brownies

Author: Anne Putnam for Joyful Scribblings

Ingredients

- Brownie Ingredients:
- 4 1 oz. squares unsweetened chocolate
- 2 sticks of butter
- 2 cups of sugar
- 4 eggs
- 1 tsp vanilla
- 1 1/4 cup flour

- 1/2 tsp baking powder
- 1/2 tsp salt
- Frosting Ingredients:
- 4 C powdered sugar
- 1/2 C butter-melted
- 1/3 C baking cocoa
- 1/4 C strong brewed coffee
- 2 tsp vanilla

Instructions

1. Melt 4 (1oz) squares unsweetened chocolate with 2 sticks of butter, stirring often until melted smooth.
2. Add 2 Cups sugar and mix well.
3. Add 4 eggs, 1 at a time, beat well after each egg.
4. Stir in 1 tsp vanilla.
5. In a separate bowl combine: 1 1/4 C flour, 1/2 tsp baking powder and 1/2 tsp salt.
6. Add to the melted chocolate mixture.
7. Stir until just blended.
8. Pour into a greased 9"–13 pan.
9. Cook on 375 degrees for 20-25 minutes, make sure to check them often.
10. Combine all frosting ingredients and mix well.
11. Spread over cooled brownies.

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