

Cappuccino Brownies

This is a 3-layer brownie made more chocolatey with coffee!

bottom Brownie Layer

1 cup chocolate chips
2 tsp vanilla
¾ cup butter
3 Tablespoons instant coffee dissolved in 1 Tablespoon hot water
1 ½ cups sugar
3 eggs
1 ½ cups flour
½ tsp salt
1 cup pecans - toasted

Note: to toast pecans, preheat oven to 350 degrees, spread pecans on a baking dish and bake 10 minutes.

Combine chocolate chips, vanilla, butter and coffee liquid in a double boiler and heat until chocolate is melted. Add sugar and eggs. Add flour, salt and pecans, stirring until just combined. Pour into a greased 9 x 13 pan and bake at 350 degrees for 22 to 25 minutes. Cool to room temperature and then refrigerate.

middle layer - Cream Cheese Frosting

8 oz cream cheese, softened
6 Tablespoons butter
1 ½ cups powdered sugar
1 tsp vanilla
1 tsp cinnamon

Cream butter and cream cheese. Mix in other items and spread over chilled brownies. Refrigerate.

top layer - Glaze

2/3 cup chocolate chips
2 Tablespoons butter
½ cup whipping cream
2 Tablespoons instant coffee dissolved in 1 Tablespoon hot water

Combine in double boiler and heat until melted, stirring constantly. Cool slightly and pour over chilled cream cheese mixture. Tip the pan for chocolate to cover. Chill two hours. Best if made 24 hours ahead.

NOTE: I can't stand coffee, but I love these brownies! ☺

~ Jennifer Keith