

Mocha Brownies

Ingredients

- 2 sticks butter
- 2 cups sugar
- 4 eggs
- 3 tsp vanilla
- 4 ozs unsweetened chocolate melted
- 1 1/2 cups flour
- 2 sticks butter softened
- 5 cups Powered Sugar
- 1/4 cup cocoa
- 1/4 tsp salt
- 3 tsp vanilla
- 1/2 cup strong brewed coffee cooled

Summary

Yield: 20

Source: The Pioneer Woman

Prep Time: 1 hour

Category: Cakes

Cuisine: American

Instructions

- Preheat the oven to 325 degrees F.
 - Spray an 8-inch square baking pan with nonstick baking spray.
 - For the brownie batter: Place the chocolate in a microwave-safe bowl.
 - Melt the chocolate in the microwave in 30-second increments, being careful not to let it burn. Set it aside to cool slightly.
 - In a medium mixing bowl, cream the butter and granulated sugar.
 - Beat in the eggs.
 - With the mixer on low speed, drizzle in the melted chocolate.
 - Add the vanilla extract and mix.
 - Add the flour to the bowl and mix just until combined; do not over mix.
 - Pour the batter in the prepared baking pan.
 - Spread it to even out the surface.
 - Bake until the center is no longer soft, 40 to 45 minutes.
 - Set the brownies aside to cool completely before icing.
 - For the icing: In a large mixing bowl, combine the butter, powdered sugar, cocoa powder, salt and vanilla.
 - Mix until slightly combined,
 - then add 1/2 cup of the coffee.
 - Whip until the icing is light and fluffy.
 - If the icing is overly thick, add 1/4 cup more coffee. It should be very light and fluffy.
 - Ice the cooled brownies, spreading the icing on thick. Refrigerate until the icing is firm, and then slice the brownies into VERY SMALL squares. A little goes a long way!
 - Notes
- Cook Notes: Can also serve in a bowl topped with coffee ice cream and hot fudge sauce. Sinful!
- Note: Icing recipe can easily be halved.
- Bake brownies in a 9 x 13 inch pan if you want them a little thinner.