



Espresso Brownies

Prep: 20 minutes plus cooling and chilling

Bake: 40 minutes • Serves: 35

Brownies

- Nonstick baking spray
- 2 cups bittersweet chocolate chips
- 1 cup unsalted butter (2 sticks)
- 3 cups granulated sugar
- 2 tablespoons finely ground espresso
- 8 large eggs
- 2 teaspoons pure vanilla extract
- 1½ cups all-purpose flour
- ½ teaspoon salt

Chocolate Glaze

- 1½ cups bittersweet chocolate chips
- ½ cup brewed espresso
- ½ cup unsalted butter (1 stick)
- ½ cup heavy cream
- 2 tablespoons corn syrup
- 1 teaspoon vanilla extract

1. Prepare Brownies: Preheat oven to 350°. Spray 13x17½-inch rimmed baking pan with nonstick baking spray; line tray with parchment paper. In large microwave-safe bowl, heat chocolate chips and butter in microwave oven on high 1½ to 2 minutes or until almost all chocolate chips and butter have melted, stirring every 30 seconds. Continue stirring until chocolate and butter are melted; cool to room temperature.

2. Whisk sugar and ground espresso into cooled chocolate mixture until well combined. Whisk in eggs, 1 at a time, whisking until smooth after each addition; whisk in vanilla extract. Gently fold in flour and salt.

3. Pour batter into prepared pan. Bake brownie 40 to 45 minutes or until toothpick inserted in center comes out with a few moist crumbs. Cool brownie in pan on wire rack.

4. Prepare Chocolate Glaze: In medium microwave-safe bowl, heat chocolate chips, espresso and butter in microwave oven on high 1 to 1½ minutes or until almost all chips and butter have melted, stirring frequently. Add cream, corn syrup and vanilla extract; continue stirring until chocolate and butter are melted; cool 5 minutes. Pour glaze over cooled brownies. Refrigerate at least 30 minutes before cutting into 2½-inch squares.

Approximate nutritional values per serving:

316 Calories, 18g Fat (11g Saturated), 68mg Cholesterol, 53mg Sodium, 26g Carbohydrates, 0g Fiber, 4g Protein