



Coffee Cream Brownies

READY IN



45 min.

SERVINGS



12

CALORIES



350 kcal

DESSERT

Ingredients

- ☐ 3 oz baker's chocolate unsweetened chopped
- ☐ 0.3 teaspoon baking soda
- ☐ 0.5 cup butter divided softened
- ☐ 2 eggs beaten
- ☐ 0.7 cup flour all-purpose
- ☐ 1 teaspoon coffee instant
- ☐ 1 cup powdered sugar
- ☐ 1 cup bittersweet chocolate
- ☐ 1 cup sugar

- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup whipping cream divided

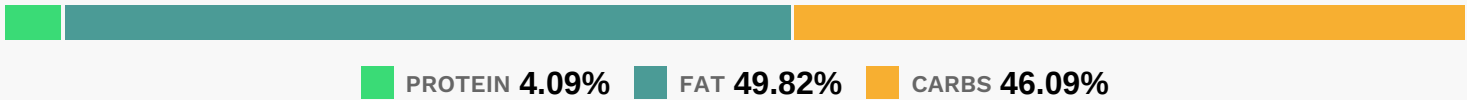
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ baking pan

Directions

- ☐ In a saucepan over low heat, melt baking chocolate and 1/2 cup butter; let cool. In a bowl, beat eggs, sugar and vanilla. Stir in chocolate mixture.
- ☐ Combine flour and baking soda and add to the chocolate mixture.
- ☐ Spread in a greased 8" x 8" baking pan.
- ☐ Bake at 350 degrees for 25 to 30 minutes.
- ☐ Let cool.
- ☐ In a bowl, stir coffee granules into one tablespoon cream until dissolved. Beat in remaining butter and powdered sugar until creamy; spread over brownies.
- ☐ In a saucepan over low heat, stir and melt chocolate chips and remaining cream until thickened.
- ☐ Spread over cream layer.
- ☐ Let set and cut into squares.

Nutrition Facts



Properties

Glycemic Index:16.26, Glycemic Load:15.47, Inflammation Score:-4, Nutrition Score:7.0078261075136%

Flavonoids

Catechin: 4.56mg, Catechin: 4.56mg, Catechin: 4.56mg, Catechin: 4.56mg Epicatechin: 10.05mg, Epicatechin: 10.05mg, Epicatechin: 10.05mg, Epicatechin: 10.05mg

Nutrients (% of daily need)

Calories: 350.32kcal (17.52%), Fat: 20.17g (31.03%), Saturated Fat: 12.13g (75.8%), Carbohydrates: 41.99g (14%), Net Carbohydrates: 39.46g (14.35%), Sugar: 32.12g (35.69%), Cholesterol: 55.96mg (18.65%), Sodium: 99.54mg (4.33%), Alcohol: 0.11g (100%), Alcohol %: 0.18% (100%), Caffeine: 20.83mg (6.94%), Protein: 3.73g (7.45%), Manganese: 0.54mg (27.07%), Copper: 0.43mg (21.47%), Iron: 2.63mg (14.62%), Magnesium: 52.21mg (13.05%), Fiber: 2.53g (10.12%), Selenium: 6.87µg (9.81%), Phosphorus: 94.66mg (9.47%), Zinc: 1.24mg (8.27%), Vitamin A: 380.44IU (7.61%), Vitamin B2: 0.1mg (6.07%), Vitamin B1: 0.07mg (4.96%), Potassium: 171.59mg (4.9%), Folate: 18.69µg (4.67%), Vitamin B3: 0.67mg (3.33%), Vitamin E: 0.48mg (3.17%), Calcium: 28.4mg (2.84%), Vitamin K: 2.66µg (2.53%), Vitamin B5: 0.23mg (2.26%), Vitamin B12: 0.12µg (1.97%), Vitamin D: 0.25µg (1.68%), Vitamin B6: 0.03mg (1.26%)