



Espresso Brownies

 Vegetarian

READY IN



77 min.

SERVINGS



36

CALORIES



136 kcal

DESSERT

Ingredients

- ☐ 19.8 ounce brownie mix recommended: Duncan Hines
- ☐ 2 large eggs
- ☐ 2 tablespoons espresso powder
- ☐ 1.5 cups powdered sugar
- ☐ 0.8 cup semi chocolate chips
- ☐ 1 tablespoon butter unsalted room temperature
- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup vegetable oil

☐ 0.3 cup water

Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ baking pan
- ☐ toothpicks

Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat oven to 350 degrees F.
- ☐ Spray a 9 by 13-inch baking pan with nonstick spray.
- ☐ Whisk 1/3 cup of water, oil, eggs, and 2 tablespoons espresso powder in a large bowl to blend.
- ☐ Add the brownie mix. Stir until well blended. Stir in the chocolate chips.
- ☐ Transfer the batter to the prepared baking pan.
- ☐ Bake until a toothpick inserted into the center of the brownies comes out with a few moist crumbs attached, about 35 minutes. Cool completely.
- ☐ Meanwhile, dissolve the remaining 2 teaspoons of espresso powder in the remaining 2 tablespoons of water in a medium bowl.
- ☐ Whisk in the vanilla.
- ☐ Add the powdered sugar and butter and whisk until smooth.
- ☐ Pour the glaze over the brownies. Refrigerate until the glaze is set.
- ☐ Cut into bite-size pieces. Arrange the brownies on a platter and serve.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.216956526041%

Nutrients (% of daily need)

Calories: 135.83kcal (6.79%), Fat: 5.92g (9.11%), Saturated Fat: 1.83g (11.42%), Carbohydrates: 19.41g (6.47%), Net Carbohydrates: 19.11g (6.95%), Sugar: 14.02g (15.58%), Cholesterol: 11.39mg (3.8%), Sodium: 50.21mg (2.18%), Alcohol: 0.04g (100%), Alcohol %: 0.15% (100%), Caffeine: 11.95mg (3.98%), Protein: 1.37g (2.73%), Iron: 0.74mg (4.11%), Vitamin K: 4.02µg (3.83%), Manganese: 0.06mg (2.78%), Copper: 0.05mg (2.5%), Magnesium: 7.88mg (1.97%), Selenium: 1.24µg (1.77%), Phosphorus: 16.19mg (1.62%), Vitamin E: 0.23mg (1.5%), Fiber: 0.3g (1.2%), Potassium: 35.29mg (1.01%)