



Fudgy Mocha-Toffee Brownies

READY IN



45 min.

SERVINGS



20

CALORIES



150 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.3 cup butter
- ☐ 2 large eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 2 tablespoons coffee instant
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup semi chocolate chips
- ☐ 1.3 cups sugar
- ☐ 0.3 cup toffee chips

- ☐ 0.5 cup cocoa powder unsweetened
- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup water hot

Equipment

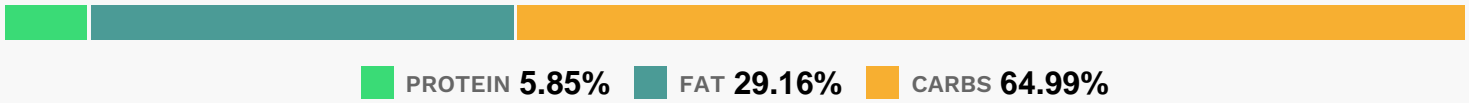
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ baking pan
- ☐ aluminum foil
- ☐ microwave
- ☐ measuring cup

Directions

- ☐ Preheat oven to 35
- ☐ Coat bottom of a 9-inch square baking pan with cooking spray.
- ☐ Combine coffee and hot water, stirring until coffee dissolves.
- ☐ Combine butter and chocolate chips in a small microwave-safe bowl. Microwave at high 1 minute or until butter melts; stir until chocolate is smooth.
- ☐ Lightly spoon flour into dry measuring cups; level with a knife.
- ☐ Combine flour, sugar, cocoa, baking powder, and salt in a large bowl, stirring with a whisk.
- ☐ Combine coffee mixture, butter mixture, vanilla, and eggs in a medium bowl, stirring with a whisk.
- ☐ Add coffee mixture to flour mixture; stir just until combined.
- ☐ Spread evenly into prepared pan.
- ☐ Sprinkle evenly with toffee chips.

- ☐
- Bake at 350 for 22 minutes. Cool on a wire rack.
- ☐
- Note: Store leftover brownies in an airtight container for up to a week or wrap tightly in aluminum foil and freeze for up to four months.

Nutrition Facts



Properties

Glycemic Index:16.9, Glycemic Load:15.51, Inflammation Score:-2, Nutrition Score:3.3852173845567%

Flavonoids

Catechin: 1.39mg, Catechin: 1.39mg, Catechin: 1.39mg, Catechin: 1.39mg Epicatechin: 4.22mg, Epicatechin: 4.22mg, Epicatechin: 4.22mg, Epicatechin: 4.22mg Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg

Nutrients (% of daily need)

Calories: 149.89kcal (7.49%), Fat: 5.04g (7.75%), Saturated Fat: 2.91g (18.17%), Carbohydrates: 25.27g (8.42%), Net Carbohydrates: 24.04g (8.74%), Sugar: 16.12g (17.91%), Cholesterol: 27.91mg (9.3%), Sodium: 110.02mg (4.78%), Alcohol: 0.07g (100%), Alcohol %: 0.21% (100%), Caffeine: 22.58mg (7.53%), Protein: 2.27g (4.55%), Manganese: 0.19mg (9.37%), Selenium: 5.41µg (7.72%), Copper: 0.13mg (6.45%), Iron: 1.02mg (5.65%), Vitamin B1: 0.08mg (5.23%), Folate: 20.34µg (5.08%), Phosphorus: 49.19mg (4.92%), Fiber: 1.23g (4.92%), Magnesium: 19.27mg (4.82%), Vitamin B2: 0.08mg (4.8%), Vitamin B3: 0.77mg (3.83%), Vitamin A: 133.1IU (2.66%), Potassium: 82.87mg (2.37%), Zinc: 0.35mg (2.31%), Calcium: 22.78mg (2.28%), Vitamin B5: 0.14mg (1.38%), Vitamin E: 0.17mg (1.11%)