



Mocha Brownies

 Vegetarian

READY IN



65 min.

SERVINGS



20

CALORIES



348 kcal

DESSERT

Ingredients

- 2 sticks butter softened
- 4 ounces baker's chocolate unsweetened
- 0.3 cup cocoa powder
- 0.5 cup hot-brewed coffee cooled to taste brewed (more)
- 1.3 cup flour all-purpose
- 5 cups powdered sugar
- 0.3 teaspoon salt
- 2 cups sugar

- 3 teaspoons vanilla extract
- 4 eggs whole

Equipment

- bowl
- oven
- mixing bowl
- blender
- baking pan
- microwave

Directions

- 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.

Nutrition Facts

PROTEIN 3.25% FAT 32.75% CARBS 64%

Properties

Glycemic Index:9.75, Glycemic Load:18.28, Inflammation Score:-3, Nutrition Score:4.8739129926847%

Flavonoids

Catechin: 4.34mg, Catechin: 4.34mg, Catechin: 4.34mg, Catechin: 4.34mg Epicatechin: 10.16mg, Epicatechin: 10.16mg, Epicatechin: 10.16mg, Epicatechin: 10.16mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

Nutrients (% of daily need)

Calories: 348.39kcal (17.42%), Fat: 13.26g (20.39%), Saturated Fat: 8.02g (50.11%), Carbohydrates: 58.28g (19.43%), Net Carbohydrates: 56.73g (20.63%), Sugar: 49.51g (55.01%), Cholesterol: 57.03mg (19.01%), Sodium: 116.94mg (5.08%), Alcohol: 0.21g (100%), Alcohol %: 0.29% (100%), Caffeine: 9.38mg (3.13%), Protein: 2.96g (5.92%), Manganese: 0.34mg (16.9%), Copper: 0.25mg (12.29%), Iron: 1.68mg (9.36%), Selenium: 6.38µg (9.11%), Magnesium: 27.16mg (6.79%), Vitamin A: 329.91IU (6.6%), Vitamin B2: 0.11mg (6.21%), Fiber: 1.55g (6.2%), Phosphorus: 59.36mg (5.94%), Zinc: 0.8mg (5.36%), Folate: 20.82µg (5.21%), Vitamin B1: 0.08mg (5.03%), Vitamin B3: 0.59mg (2.93%), Potassium: 91.41mg (2.61%), Vitamin E: 0.38mg (2.56%), Vitamin B5: 0.21mg (2.09%), Calcium: 16.62mg (1.66%), Vitamin B12: 0.1µg (1.63%), Vitamin K: 1.42µg (1.36%), Vitamin D: 0.18µg (1.17%), Vitamin B6: 0.02mg (1.09%)