



Mocha Brownies with Chocolate Glaze

READY IN



165 min.

SERVINGS



16

CALORIES



210 kcal

DESSERT

Ingredients

- 16 oz brownie mix
- 1 serving vegetable oil for on brownie mix box
- 1 teaspoon espresso powder instant
- 1 teaspoon coffee instant
- 1.5 teaspoons water hot
- 1.3 cups powdered sugar
- 0.3 cup butter softened
- 0.5 teaspoon vanilla
- 2 tablespoons semi chocolate chips

- 0.5 teaspoon shortening

Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- toothpicks
- ziploc bags
- microwave

Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom of 8-inch square pan with shortening or cooking spray. Make brownie batter as directed on brownie box. Stir 1 teaspoon instant coffee granules into batter.
- Spread in pan.
- Bake 35 to 38 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean. Cool completely on cooling rack, about 1 1/2 hours.
- In medium bowl, dissolve 1 teaspoon instant coffee granules in hot water.
- Mix in remaining frosting ingredients with electric mixer on low speed until combined; increase speed to medium and blend until light and fluffy.
- Spread frosting over brownies.
- In small microwavable bowl, place chocolate chips and shortening. Microwave on High 30 to 45 seconds; until chips can be stirred smooth.
- Place into resealable food-storage plastic bag; partially seal bag.
- Cut small tip from corner of bag; drizzle over frosting. Refrigerate about 15 minutes or until chocolate is set.
- Cut into 4 rows by 4 rows. Store covered at room temperature.

Nutrition Facts



■ PROTEIN **2.87%** ■ FAT **34.25%** ■ CARBS **62.88%**

Properties

Glycemic Index:3.13, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.74739130821241%

Nutrients (% of daily need)

Calories: 210.11kcal (10.51%), Fat: 8.05g (12.39%), Saturated Fat: 3.15g (19.67%), Carbohydrates: 33.27g (11.09%), Net Carbohydrates: 33.12g (12.04%), Sugar: 24.55g (27.28%), Cholesterol: 7.74mg (2.58%), Sodium: 106.06mg (4.61%), Alcohol: 0.04g (100%), Alcohol %: 0.12% (100%), Caffeine: 5.54mg (1.85%), Protein: 1.52g (3.04%), Iron: 0.93mg (5.15%), Vitamin K: 2.08µg (1.98%), Vitamin A: 89.57IU (1.79%), Manganese: 0.03mg (1.38%), Copper: 0.02mg (1.22%), Vitamin E: 0.17mg (1.16%)