



Mocha Brownies with Chocolate Glaze

 Dairy Free

READY IN



140 min.

SERVINGS



25

CALORIES



133 kcal

DESSERT

Ingredients

- ☐ 1 box brownie mix betty crocker® (1 lb 2.4 oz)
- ☐ 4 teaspoons butter softened
- ☐ 1.3 teaspoons coffee instant
- ☐ 1.3 cups powdered sugar
- ☐ 3 tablespoons semi chocolate chips
- ☐ 0.8 teaspoon shortening
- ☐ 1 teaspoons water
- ☐ 2 teaspoons water hot

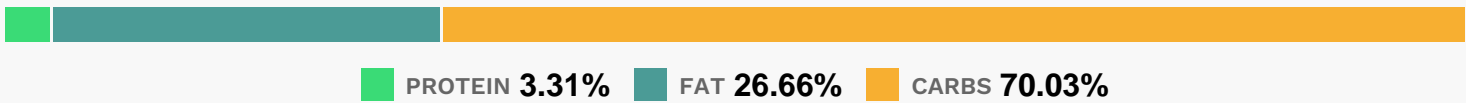
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ microwave

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 8-inch or 9-inch square pan with shortening or cooking spray. Make brownie batter as directed on brownie mix box--except stir 2 teaspoons instant coffee granules into batter.
- ☐ Spread batter in pan.
- ☐ Bake as directed on brownie mix box. Cool completely, about 1 1/2 hours.
- ☐ In medium bowl, dissolve 1 1/4 teaspoons instant coffee in hot water. Stir in remaining frosting ingredients until smooth and spreadable.
- ☐ Spread frosting over brownies.
- ☐ In small microwavable bowl, place 2 tablespoons chocolate chips and 1/2 teaspoon shortening. Microwave on High 30 to 45 seconds; stir.
- ☐ Drizzle over frosting. For 25 brownies, cut into 5 rows by 5 rows. Store tightly covered.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.47304347165577%

Nutrients (% of daily need)

Calories: 132.52kcal (6.63%), Fat: 3.95g (6.08%), Saturated Fat: 1.1g (6.87%), Carbohydrates: 23.35g (7.78%), Net Carbohydrates: 23.2g (8.44%), Sugar: 17.04g (18.93%), Cholesterol: 0.11mg (0.04%), Sodium: 67.47mg (2.93%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.12mg (1.04%), Protein: 1.1g (2.21%), Iron: 0.69mg (3.85%), Manganese: 0.03mg (1.25%), Copper: 0.02mg (1.15%)