



Mocha Brownies with Coffee Frosting

READY IN



75 min.

SERVINGS



48

CALORIES



108 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 2 cups confectioners' sugar
- ☐ 4 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 1 tablespoon coffee granules instant
- ☐ 1.5 tablespoons milk
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup shortening
- ☐ 1 cup cocoa powder unsweetened

- ☐ 1 teaspoon vanilla extract
- ☐ 1 tablespoon water hot
- ☐ 2 cups sugar white

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ blender
- ☐ baking pan
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking pan.
- ☐ Melt shortening and 1/2 cup butter in a small pan over low heat; pour melted mixture into a mixing bowl. Stir cocoa into butter mixture until well combined, followed by sugar. Dissolve 4 teaspoons instant coffee with hot water in a small bowl; stir into cocoa mixture.
- ☐ Whisk eggs into batter, one at a time, beating each egg in thoroughly before adding the next. Stir flour, 2 teaspoons vanilla extract, and salt into batter just until moist.
- ☐ Pour batter into prepared baking pan.
- ☐ Bake brownies in the preheated oven until a toothpick inserted into the center comes out with moist crumbs, 25 to 30 minutes. Cool completely.
- ☐ Beat 1/2 cup softened butter with 1 teaspoon vanilla extract in a bowl.
- ☐ Add confectioners' sugar to mixture and beat until creamy using an electric mixer on medium speed. Dissolve 1 tablespoon instant coffee with milk in a small bowl; add to frosting. Increase mixer speed to high and beat until light and fluffy, 3 to 5 minutes. Frost cooled brownies.

Nutrition Facts



PROTEIN 4.21% **FAT 37.78%** **CARBS 58.01%**

Properties

Glycemic Index:4.86, Glycemic Load:7.26, Inflammation Score:-1, Nutrition Score:1.7413043457529%

Flavonoids

Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 107.78kcal (5.39%), Fat: 4.76g (7.33%), Saturated Fat: 2.04g (12.73%), Carbohydrates: 16.46g (5.49%), Net Carbohydrates: 15.72g (5.72%), Sugar: 13.3g (14.77%), Cholesterol: 20.64mg (6.88%), Sodium: 46.28mg (2.01%), Alcohol: 0.03g (100%), Alcohol %: 0.13% (100%), Caffeine: 7.39mg (2.46%), Protein: 1.19g (2.39%), Manganese: 0.09mg (4.51%), Copper: 0.08mg (3.79%), Selenium: 2.54µg (3.63%), Fiber: 0.73g (2.93%), Magnesium: 10.47mg (2.62%), Phosphorus: 25.57mg (2.56%), Iron: 0.46mg (2.54%), Vitamin B2: 0.04mg (2.37%), Folate: 7.37µg (1.84%), Vitamin A: 82.35IU (1.65%), Vitamin B1: 0.02mg (1.62%), Vitamin E: 0.23mg (1.55%), Zinc: 0.2mg (1.33%), Vitamin K: 1.37µg (1.3%), Potassium: 41.12mg (1.17%), Vitamin B3: 0.23mg (1.14%)