

Cappuccino Brownies

Brownie layer:

- * 4 oz Bittersweet chocolate
- 3/4 cup sugar
- * 2 eggs
- * 1/4 tsp salt
- * 1 tblsp espresso powder dissolved in 1/2 tblsp hot water
- 6 tblsps unsalted butter
- * 1 tsp vanilla
- 1/2 cup flour
- * 1/2 cup chopped walnuts

Cream Cheese Frosting:

- 4 oz cream cheese
- 3/4 cup confectioners sugar
- 3 tblsps softened unsalted butter
- * 1/2 tsp vanilla
- * 1/2 tsp cinnamon

Glaze:

- * 3 oz bittersweet chocolate
- 1/2 cup heavy cream
- * 2-1/4 tsp espresso powder dissolved in 1/2 tblsp hot water
- 1 tblsp unsalted butter

Preheat oven to 350 degrees. Butter and flour an *8x8 inch square pan.

Melt chocolate and butter with espresso powder over low heat, stirring until smooth. Whisk in sugar and vanilla. Add the eggs one at a time, whisking until smooth and glossy. Quickly stir in flour and walnuts.

Bake in prepared pan 22 to 25 minutes until *tester comes out with crumbs adhering. Cool on rack.

Make frosting: Beat cream cheese with the butter until fluffy. Add sugar, vanilla and cinnamon. Beat until well combined. Frost brownies and chill 1 hour.

Make Glaze:

Over low heat, melt chocolate, butter, cream and dissolved espresso powder. Stir until smooth. Cool to room temperature. Spread over frosting and chill 3 hours.

Cut into small squares while still cold. Makes 25 small brownies.

* Available at The Country Gourmet

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