

Coffee Brownies

- Prep Time: 10 minutes
- Cook Time: 50 minutes
- Total Time: 1 hour
- Servings: 9 brownies



Ingredients:

- ¾ cup Baker's Corner Brown Sugar
- ¾ cup Baker's Corner Granulated Sugar
- ¾ cup Countryside Creamery Unsalted Butter
- ¼ cup brewed Specially Selected Premium Regular Roasted Ground Coffee
- ¼ cup plus 1 tablespoon Beaumont Classic Roast Medium Ground Coffee grounds, divided
- 1½ cups Baker's Corner Real Semi-Sweet Chocolate Morsels, divided
- 2 Golden Large Eggs
- 2 teaspoons Stonemill Pure Vanilla
- ½ cup Baker's Corner Baking Cocoa
- 1 cup Baker's Corner All Purpose Flour
- ½ teaspoon Stonemill Iodized Salt
- 1 tablespoon Baker's Corner Powdered Sugar

Directions:

1. Preheat oven to 350°.
2. In a medium pot over medium-high heat, combine sugars, butter, coffee and ¼ cup coffee grounds. Bring to a boil, stirring constantly. Decrease heat to low and add 1 cup chocolate morsels. Stir until completely melted and let cool for 10 minutes.
3. In a large bowl, whisk eggs until frothy. Add vanilla and gradually whisk in chocolate mixture.
4. In a separate large bowl, sift baking cocoa, flour and salt. Fold in to chocolate mixture in batches. Fold in remaining ½ cup baking morsels and mix until just incorporated.
5. Line a 8x8-inch baking pan with parchment paper, leaving an extra few inches to overhang the sides. Pour chocolate mixture into pan and bake for 40 minutes or until a toothpick inserted in the center comes out clean. Remove pan from oven and allow brownies to cool to the touch.
6. Combine remaining tablespoon coffee grounds and powdered sugar. Sprinkle over brownies.



Recipe Courtesy of:
ALDI Test Kitchen