

# ESPRESSO BROWNIES

*makes: approx. 20 brownies*

## INGREDIENTS

1 cup all purpose flour	1/2 cup butter or margarine
1/2 teaspoon baking powder	2 cups semisweet chocolate morsels
1/4 teaspoon salt	3 large eggs
1/3 cup hot water	1 teaspoon espresso powder
1 tablespoon espresso powder	1/2 cup whipping cream
1 cup granulated sugar	1/2 cup powdered sugar

**P**reheat oven to 350° F. Combine flour, baking powder, and salt in small bowl.

**H**eat water and espresso in medium saucepan over low heat, stirring to dissolve espresso. Add granulated sugar and butter; cook, stirring constantly, until mixture comes to a boil. Remove from heat, stir in 1 cup morsels until smooth. Add eggs, one at a time, stirring well after each addition. Stir in flour mixture. Pour into greased 9-inch square baking pan. Bake for 25 to 30 minutes. Cool completely in pan on wire rack.

**H**eat cream and espresso in small saucepan over low heat, stirring to dissolve espresso. Add remaining morsels, stirring until smooth. Remove from heat; stir in powdered sugar. Refrigerate until frosting is of spreading consistency. Spread onto brownies and cut into squares.