

Espresso Brownies



Makes 36

1/3c + 2T water, divided use

1/3c vegetable oil

large eggs

2T + 2t espresso powder, instant, divided use

1 ~ 20 oz box brownie mix (I like Duncan Hines)

1c dried cherries

1t vanilla extract

1 1/2c powdered sugar

1T butter, at room temperature

Preheat oven to 350.

Spray 9" x 13" baking pan with non~stick cooking spray.

Whisk 1/3c water, oil, eggs and 2T espresso powder in large bowl. Add brownie mix. Stir until well blended. Add dried cherries.

Transfer batter to prepared baking pan.

Bake about 35 minutes or until toothpick inserted in the center of the brownie comes out moist with a few crumbs attached. Cool completely.

Dissolve 2T espresso powder in remaining 2T of water in medium bowl. Whisk in vanilla. Add powdered sugar and butter and whisk until smooth. Drizzle glaze over brownies.

Prepare Ahead Tip

Keep refrigerated. Serve at room temperature.