

Espresso Brownies



Makes 36 Brownies

1/3c + 2T water, divided
use

2T + 2t espresso powder,
divided use

1t vanilla extract

1/3c vegetable oil

1 box Duncan Hines
Brownie Mix

1 1/2c powdered sugar

2 eggs

3/4c chocolate chips

1T butter, room
temperature

Preheat oven to 350. Spray 9x13 baking pan with nonstick spray.

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

Transfer batter to prepared baking pan.

Bake until toothpick inserted into center of brownies comes out with a few moist crumbs attached ~ about 35 minutes. Cool completely.

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

Refrigerate until glaze is set.

Prepare Ahead Tip

Make up to 48 hours in advance.