

# Coffee 'n' Cream Brownies

## Ingredients:

### For the Brownie Layer:

- ½ cup butter, cubed
- 3 ounces unsweetened chocolate, chopped
- 2 eggs
- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- 2/3 cup all-purpose flour
- ¼ teaspoon baking soda

### For the Espresso Buttercream Layer:

- 4 tablespoons heavy whipping cream
- 1 ½ teaspoons instant espresso powder
- 3 tablespoons butter, softened
- 1 ½ cups confectioners' sugar

### For the Chocolate Ganache Layer:

- 1 cup (6 ounces) semisweet chocolate chips
- 1/3 cup heavy whipping cream

## Directions:

1. In a microwave, melt the butter and chocolate; stir until smooth. Cool slightly. In a small bowl, whisk together the eggs, sugar and vanilla; then stir in the chocolate mixture. In a separate small bowl, combine the flour and baking soda. Gradually add the flour/baking soda mixture to the chocolate mixture and stir until fully incorporated.
2. Spread the brownie batter into a greased 8-in. square baking dish. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean (do not overbake). Cool on a wire rack.
3. To make the espresso buttercream filling: Combine the cream and espresso powder in a small bowl; stir until the espresso powder is dissolved. Using a mixer (*my hand held mixer worked well for this*), cream the butter and confectioners' sugar together until light and fluffy. Beat in the coffee mixture until light and fluffy, and then spread the filling over the cooled brownies. Place the brownies in the refrigerator while you make the chocolate ganache layer.
4. To make the chocolate ganache layer: In a small saucepan, combine the chocolate chips and heavy whipping cream. Cook and stir over low heat until the chocolate is melted and the mixture is thickened. Cool slightly. Carefully spread over the buttercream filling (*I just poured the ganache over the filling and then gently tilted the pan from side to side until it had completely spread to cover the filling*). Place the brownies in the refrigerator for 30 minutes or until the glaze is set. Cut into squares and serve. Store the brownies in the refrigerator.

Source: Cooking with Karen; Originally from [Taste of Home Cookies](#)