



## Espresso Brownies

**Prep: 20 minutes plus cooling and chilling**  
**Bake: 40 minutes • Serves: 35**

### Brownies

- Nonstick baking spray
- 2 cups bittersweet chocolate chips
- 1 cup unsalted butter (2 sticks)
- 3 cups granulated sugar
- 2 tablespoons finely ground espresso
- 8 large eggs
- 2 teaspoons pure vanilla extract
- 1½ cups all-purpose flour
- ½ teaspoon salt

### Chocolate Glaze

- 1½ cups bittersweet chocolate chips
- ½ cup brewed espresso
- ½ cup unsalted butter (1 stick)
- ½ cup heavy cream
- 2 tablespoons corn syrup
- 1 teaspoon vanilla extract

- 1.** Prepare Brownies: Preheat oven to 350°. Spray large rimmed baking pan with nonstick baking spray; line tray with parchment paper. In large microwave-safe bowl, heat chocolate chips and butter in microwave oven on high 1½ to 2 minutes or until almost all chocolate chips and butter have melted, stirring every 30 seconds. Continue stirring until chocolate and butter are melted; cool to room temperature.
- 2.** Whisk sugar and ground espresso into cooled chocolate mixture until well combined. Whisk in eggs, 1 at a time, whisking until smooth after each addition; whisk in vanilla extract. Gently fold in flour and salt.
- 3.** Pour batter into prepared pan. Bake brownie 40 to 45 minutes or until toothpick inserted in center comes out with a few moist crumbs. Cool brownie in pan on wire rack.
- 4.** Prepare Chocolate Glaze: In medium microwave-safe bowl, heat chocolate chips, espresso and butter in microwave oven on high 1 to 1½ minutes or until almost all chips and butter have melted, stirring frequently. Add cream, corn syrup and vanilla extract; continue stirring until chocolate and butter are melted; cool 5 minutes. Pour glaze over cooled brownies. Refrigerate at least 30 minutes before cutting into 2½-inch squares.

*Approximate nutritional values per serving:  
316 Calories, 18g Fat (11g Saturated), 68mg Cholesterol,  
53mg Sodium, 26g Carbohydrates, 0g Fiber, 4g Protein*