

# Cappuccino Brownies

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## Brownie:

8 oz dark chocolate, chopped  
¾ cup butter, cut up  
2 Tbsp instant coffee granules  
1 Tbsp hot water  
4 eggs  
1 ½ cups sugar  
2 tsp vanilla  
1 cup flour  
½ tsp salt  
1 cup chopped walnuts

## Topping:

8oz cream cheese, soft  
6 Tbsp butter, soft  
1 ½ cups powdered sugar  
1 tsp cinnamon  
1 tsp vanilla

## Glaze:

4 tsp instant coffee granules  
5oz bittersweet chocolate, chopped  
2 Tbsp butter  
½ cup heavy cream

Grease and flour a 13x9 pan. Preheat oven to 350.

In a microwave, melt chocolate and butter; stir until smooth. Cool slightly. Dissolve coffee granules in hot water. In a large bowl, beat eggs and sugar. Stir in vanilla, chocolate mixture and coffee mixture. Combine flour and salt; gradually add to chocolate mixture until blended. Fold in walnuts. Spread in prepared pan and bake 25-30 minutes or until a toothpick inserted in center comes out clean. Cool completely on wire rack.

For topping, in a large bowl, beat cream cheese and butter until blended. Add powdered sugar, cinnamon and vanilla; beat on low speed until combined. Spread over bars. Refrigerate until firm, about 1 hour.

For glaze, dissolve coffee in granules in 1 Tbsp hot water. In a microwave, melt chocolate and butter; cool slightly. Stir in cream and coffee mixture. Spread over cream cheese layer. Let stand until set. Cover and store in refrigerator.

