

Choco Fever Dream

Coffee Brownies With Mocha Frosting

15 min Prep time	**25 min** Cook time	**40 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Brownie Batter

- [ ] 1 cup unsalted butter, melted
- [ ] 8 oz dark chocolate (70% cacao), chopped
- [ ] 1 cup granulated sugar
- [ ] 1/2 cup brown sugar
- [ ] 3 large eggs
- [ ] 2 tbsp strong brewed coffee, cooled
- [ ] 1 tsp vanilla extract
- [ ] 3/4 cup all-purpose flour
- [ ] 1/2 cup cocoa powder
- [ ] 1/4 tsp salt

Mocha Frosting

- [ ] 1/2 cup unsalted butter, softened
- [ ] 2 tbsp cocoa powder
- [ ] 2 tbsp strong coffee, cooled
- [ ] 2 cups powdered sugar, sifted
- [ ] 1 tsp vanilla extract
- [ ] Pinch of salt

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch square pan and line with parchment paper.
2. In a saucepan, melt butter and dark chocolate together over low heat, stirring gently; remove from heat and let cool slightly.
3. Whisk together both sugars, then beat in the eggs one at a time. Stir in the coffee and vanilla, then fold in the melted chocolate mixture.
4. Sift flour, cocoa powder, and salt; gently fold into the batter until just combined. Pour into the prepared pan, spreading evenly.
5. Bake for 22-25 minutes, until the edges are set but the centre still looks slightly soft. Let cool completely before frosting.
6. For the frosting, beat softened butter until creamy, then add cocoa and coffee, mixing well. Gradually add powdered sugar, vanilla, and a pinch of salt until light and fluffy. Spread over cooled brownies.

Nutrition per serving

280 kcal	4 g	32 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter seems too thick, add a tablespoon of milk for a smoother texture.
- The frosting can be prepared ahead and stored in the fridge; bring to room temperature before spreading.
- For an extra coffee punch, sprinkle a light dusting of espresso powder on top of the frosting.