



Long Livo

Coffee Brownies With Mocha Frosting

15 min

Prep time

12

Servings

25 min

Cook time

Easy

Difficulty

40 min

Total time

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

Calories

4 g

Protein

32 g

Carbs

15 g

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.