

# KITCHENART

THE STORE FOR COOKS

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1550 Win Hentschel Blvd.

West Lafayette, IN 47906

(765) 497-3878

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*Recipes excerpted from **Brownies to die for!** by Bev Shaffer. Published by Pelican Publishing Company, Inc. Copyright 2006. Reprinted with permission from the publisher. All rights reserved.*

## **My Favorite Cappuccino Brownies**

A retired pastry-chef friend of mine adapted this recipe years ago from one she created for her restaurant. It's absolutely irresistible! And she has been kind enough to let me share it with my students and on TV appearances.

### **BROWNIE BASE:**

6 tbsp. unsalted butter  
4-1/2 oz. semisweet or bittersweet chocolate, coarsely chopped  
1 tbsp. instant espresso powder, dissolved in 1 tbsp. pure chocolate extract or vanilla extract  
3/4 cup granulated sugar  
1 tsp. pure vanilla extract (if not using with espresso powder)  
2 large eggs, lightly beaten  
1/2 cup unbleached, all-purpose flour  
1/4 tsp. salt  
1/2 cup coarsely chopped walnuts, toasted

### **FROSTING:**

4 oz. Neufchatel cheese, softened to room temperature  
4 tbsp. unsalted butter, softened to room temperature  
3/4 cup confectioners' sugar, sifted  
1 tsp. pure vanilla extract  
3/4 tsp. cinnamon

### **PIÈCE DE RÉSISTANCE:**

2 tsp. instant espresso powder  
1 tbsp. pure vanilla extract  
4 oz. semisweet or bittersweet chocolate, coarsely chopped  
1 tbsp. unsalted butter  
1/4 cup half-and-half

Heat oven to 350 degrees. Lightly grease an 8" square pan.

For the Brownie Base: Combine the butter, chocolate, and dissolved espresso powder in a double boiler set over simmering water. Stir often, over low heat, until mixture is melted and smooth.

Remove top of double boiler from heat, and carefully wipe bottom (so none of the moisture steams up into the chocolate mixture). Transfer to a large bowl and cool slightly.

On the low speed, beat in sugar and vanilla (if using). Add eggs, beating until smooth and well blended. Add in flour and salt just until mixture is combined. Stir in nuts. Spread into prepared pan. Bake for 25 minutes or until a cake tester or toothpick inserted near the center comes out with a few moist crumbs attached. Cool pan completely on a wire rack.

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## **My Favorite Cappuccino Brownies, (continued)**

For the Frosting: In a large bowl with an electric mixer, beat cream cheese and butter until fluffy. Add sugar, vanilla, and cinnamon; beat until well combined, scraping sides of bowl often to be sure all is blended. Frost cooled brownies. Allow to set, refrigerated, for 1 hour.

For the Pièce de Résistance: In a small bowl, dissolve espresso powder in vanilla; set aside. Combine chocolate, butter, and half-and-half in a small saucepan. Set the saucepan over low heat and stir constantly, until mixture is smooth. Remove from heat. Add dissolved espresso powder, whisking to combine. Cool to room temperature. Spread over Frosting (being careful not to break down Frosting). Return brownies to the refrigerator and chill several hours. (This is most maddening, as you have to wait to enjoy the rich chocolate and coffee flavors of this brownie!). Cut into squares. Remove the brownies from the pan while they're still cold. Makes 2 dozen. (Ed. Note: brownie size approximately 1-1/4" x 2", or 16 brownies 2" x 2" in size).