

ESPRESSO BROWNIES

(inspired by Giada DeLaurentiis)

The Cooks Next Door

1/3 c. oil

1/3 c. plus 2 Tb. strong brewed coffee or espresso, divided

2 lg. eggs

1 (19.8-oz) box brownie mix

3/4 c. mini semisweet chocolate chips (plus more for garnish)

1 tsp. vanilla extract

1 1/2 c. powdered sugar

1 Tb. butter, room temperature

Preheat oven to 350 degrees F.

Spray a 9 by 13-inch baking pan with nonstick spray. Pour brownie mix into a large bowl; add 1/3 cup of coffee, oil, and eggs in a large bowl and mix until combined. Stir until well blended. Stir in the chocolate chips. Transfer the batter to the prepared baking pan. Bake until a toothpick inserted into the center of the brownies comes out with a few moist crumbs attached, about 35 minutes. Cool completely.

Meanwhile, mix the powdered sugar, vanilla, and 2 Tb. espresso, and butter and whisk until smooth. Pour the glaze over the brownies. Garnish with more chocolate chips. Refrigerate until the glaze is set. Makes 24.