



triple chocolate coffee brownies

It's mocha madness with these moist brownies chock full of brewed coffee, the trinity of chocolate (milk, semi-sweet and white chocolate) and chunks of chopped Oreo cookies. If that doesn't sell you on these blissful brownies, consider that they're topped with a creamy coffee frosting.

MAKES: 25-30 BROWNIES



julie albert
& lisa gnat

ingredients

Brownie Recipe

- 1½ cups butter, melted
- 1½ cups sugar
- 1½ cups brown sugar
- 4 eggs
- ¼ cup coffee, cooled
- 1 tsp vanilla extract
- 1½ cups flour
- 1 cup cocoa powder, sifted
- 1 tsp baking powder
- ½ tsp kosher salt
- 1 cup chopped Oreo cookies
- 1 cup chopped milk chocolate
- 1 cup semi sweet chocolate chips
- 1 cup white chocolate chips

Coffee Frosting

- ¼ cup butter, softened
- 2 cups icing sugar
- 2 tbsp strong brewed coffee, cooled
- 1 tsp vanilla extract

directions

1. For the brownies, preheat oven to 325°F. Coat a 13x9-inch baking pan with non-stick cooking spray. Line the pan with parchment paper.
2. In a large bowl, whisk melted butter, sugar and brown sugar until combined. Add eggs, coffee and vanilla extract and continue to whisk until smooth. Add flour, cocoa powder, baking powder, salt, Oreo cookies, milk chocolate, semi-sweet chocolate and white chocolate, stirring just until flour has disappeared. Spread into prepared pan and bake for 45 minutes. Remove from oven and let cool completely. Once cool, refrigerate for 2 hours before frosting.
3. For the coffee frosting, using an electric mixer, cream butter and icing sugar on low to combine. Add coffee and vanilla extract and continue to mix on medium speed until reaches a smooth and desired spreading consistency. Spread frosting on cooled brownies.

