

# *Cappuccino Brownies*

*By Peggy Kakavas*

## **For the brownie layer**

8 oz. fine-quality bittersweet chocolate, chopped  
1 1/2 sticks (3/4 cup) unsalted butter, cut into pieces  
2 Tbsp instant espresso powder dissolved in 1 Tbsp boiling water  
1 1/2 cup sugar  
2 tsp vanilla  
4 Large Eggs  
1 cup all-purpose flour  
1/2 tsp salt  
1 cup walnuts, chopped

## **For the cream cheese frosting**

8 oz cream cheese softened  
3/4 stick (6 Tbsp) unsalted butter, softened  
1 1/2 cups confectioner's sugar  
1 tsp vanilla  
1 tsp cinnamon

## **For the glaze**

6 oz. fine-quality bittersweet chocolate  
2 Tbsp unsalted butter  
1/2 cup heavy cream  
1 1/2 Tbsp instant espresso powder dissolved in 1 Tbsp boiling water

**Make the brownie layer:** In a metal bowl set over a pan of barely simmering water melt the chocolate with the butter and the espresso mixture, stirring until the mixture is smooth. Remove the bowl from the heat, let the mixture cool to lukewarm, and stir in the sugar and the vanilla. Stir in the eggs, 1 at a time, stirring well after each addition, stir in the flour and the salt, stirring until the mixture is just combined, and stir in the walnuts. Pour the mixture into a buttered and floured 12 by 9 inch baking pan, smooth the top, and bake the brownie layer in the middle of a preheated 350 degree F. oven for 22 to 25 minutes, or until a tester comes out with crumbs adhering to it. Let the brownie layer cool completely in the pan on a rack.

**Make the cream cheese frosting:** In a bowl with an electric mixer, cream together the cream cheese and the butter until the mixture is light and fluffy; add the confectioners' sugar, sifted, the vanilla, and the cinnamon, and beat the frosting until it is combined well.

Spread the frosting evenly over the brownie layer and chill the brownies for 1 hour, or until the frosting is firm.

**Make the glaze:** In a metal bowl set over a pan of barely simmering water, melt the chocolate with the butter, the cream, and the espresso mixture, stirring until the glaze is smooth, remove the bowl from the heat, and let the glaze cool to room temperature.

Spread the glaze carefully over the frosting layer and chill the brownies, covered, for at least 3 hours or overnight.

Cut the brownies while they are cold with a sharp knife and serve them cold or at room temperature. The brownies keep, covered and chilled, for 3 days.

Makes about 24 brownies.