

## **Mochaccino Brownies**

*makes one 8-inch pan of brownies*

### **What You'll Need:**

4 ounces (1 stick) butter

4 ounces semisweet chocolate, chopped for easier melting

1 1/2 teaspoons ground cinnamon

2 tablespoons finely ground coffee (I used a medium roast)

1 tablespoon vanilla extract

3/4 cup (5.3 ounces) white sugar

2 large eggs

3/4 cup (3.3 ounces) all-purpose flour

1/2 teaspoon salt

8 ounces best-quality white chocolate chips, plus more for sprinkling over the top

4 ounces semi-sweet chocolate chips

### **What You'll Do:**

1. Preheat the oven to 350 degrees F. Spray an 8-inch baking pan (square or round!) with Baker's Joy (or similar...or butter is fine). Line the pan with a piece of parchment that fits the width of the pan, but hangs over the sides, so it can be used as a sling to lift the baked brownies out. This makes it easier to cut them.
2. Melt the butter and the 4 ounces of chopped chocolate in large, heavy-bottomed pot over low heat. The pot is where you will mix all the ingredients, so make sure it's big enough. And only one pot to wash!
3. Add the cinnamon, coffee and vanilla and stir until combined.
4. Remove from the heat and whisk in the sugar. Incorporate the eggs one at a time; whisk until the mixture no longer looks oily from the egg whites. Fold in the flour mixture in two batches. Stir in the 8 ounces of white chocolate chips and the 4 ounces of semisweet chips. Pour the batter into the pan and spread it evenly. Sprinkle the remaining white chocolate chips on top. Bake 30 to 35 minutes, until the center feels firm.
5. Cool completely.

Note: These brownies taste best once they've aged and mellowed a day or two in the refrigerator. Just be sure to wrap them up well so they don't take on offensive refrigerator odors!