

What makes these treats irresistible also rarely and remove them neatly from the pan with a scraper designed for pastry than stainless steel ① Bash & Chop from Progressive, and ruled, so you can cut the brownies into squares of even sizes. If you use a nonstick pan, you may want to opt for ② Oxo Good Grips Multi Purpose Scraper (\$4.99), which won't scratch the pan's finish. Both tools are available

Mochaccino Brownies

pictured on page 157

PREP 25 minutes plus cooling

BAKE about 25 minutes

MAKES 24 brownies

Brownie

2 tablespoons instant coffee or espresso powder

½ cup butter or margarine (1 stick)

8 ounces unsweetened chocolate

2 cups granulated sugar

4 large eggs, lightly beaten

1 teaspoon vanilla extract

1 cup all-purpose flour

¼ teaspoon salt

Mochaccino Glaze

4 teaspoons instant coffee or espresso powder

2 tablespoons butter or margarine, melted

2 cups confectioners' sugar

3 tablespoons whole milk

1 teaspoon vanilla extract

1. Preheat oven to 350°F. Grease 13" by 9" metal baking pan.

2. Prepare Brownie: In cup, combine instant coffee and 1 tablespoon very hot water, stirring to dissolve; set aside. In 3-quart saucepan, heat butter and chocolate over medium-low heat until melted, stirring frequently. Remove saucepan from heat; stir in sugar. Add eggs, vanilla, and coffee mixture; stir until well mixed. Stir in flour and salt just until blended. Spread batter in pan.

3. Bake brownie 25 to 30 minutes or

until toothpick inserted 2 inches from edge comes out almost clean. Cool in pan on wire rack.

4. When brownie is cool, prepare Mochaccino Glaze: In medium bowl, with wire whisk, stir instant coffee and hot melted butter until coffee dissolves. Stir in sugar, milk, and vanilla until glaze is smooth.

5. Spread glaze over cooled brownie. Cut lengthwise into 4 strips, then cut each strip crosswise into 6 pieces.

■ Each brownie: About 230 calories, 3 g protein, 33 g carbohydrate, 11 g total fat (7 g saturated), 2 g fiber, 49 mg cholesterol, 90 mg sodium.