

Kahlua Brownies

21 oz pkg brownie mix
1/2 cup Kahlua
1/2 cup oil
2 eggs

Mix brownie mix with the next three ingredients. Pour into a greased 9 x 13 pan and bake at 350 according to box directions. Don't over bake. Cool.

Frosting:

1/2 cup butter, softened
2 cups powdered sugar
1/2 tsp vanilla
2 Tbsp Kahlua
1 tsp instant coffee
2-3 tsp milk

In a small saucepan or microwave, heat 2 Tbsp Kahlua with the instant coffee. Cool slightly. In a medium bowl, cream butter until light and fluffy. Add powdered sugar and vanilla. Once coffee/Kahlua mixture is slightly cooled, add to powdered sugar and butter mixture. Beat together until smooth, creamy and of desired spreading consistency. Spread over cooled brownies.

Glaze:

1 oz semi-sweet chocolate
1 tsp chocolate

In a small saucepan or microwavable bowl, melt chocolate and shortening, stirring occasionally. Once melted, drizzle in desired pattern over frosting.

Store in the refrigerator. These are also great to make ahead and freeze.

Susan

You Go Girl!

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