



Frosted Hazelnut Cappuccino Bars

{makes 24 bars, from bakeat350.net}

for the bars:

2 cups unbleached, all-purpose flour
1 teaspoon baking powder
1/2 teaspoon kosher salt
1/2 cup unsalted butter, room temperature
1 cup packed light brown sugar
1/2 cup granulated sugar
2 eggs
1 teaspoon instant espresso powder
1 teaspoon hazelnut extract/flavoring
1 teaspoon vanilla extract

for the frosting:

1/2 cup salted butter, room temperature
2 cups powdered sugar
1 teaspoon vanilla extract
1/2 teaspoon instant espresso powder
1 1/2 teaspoon milk

Preheat oven to 350. Line a 9 x 13" pan with foil. Grease the foil with shortening.

Whisk the flour, baking powder, and salt together. Set aside. Cream the butter and sugars together for several minutes until fluffy. Beat in the eggs. Stir the espresso powder and extracts together. Add to the batter and mix. On low speed, add the flour until blended.

Spread into the prepared pan using an offset spatula. Bake for 22 minutes or until golden and done. Set on a wire rack to cool completely.

Make the frosting: Beat the butter until creamy. Mix in the powdered sugar on low speed. Stir the vanilla and espresso powder together. Add with the milk, mixing until combined. Increase the speed to medium and beat until fluffy.

Spread onto the bars. Cut with a bench scraper.

