



The most indulgent, rich moist brownies you will ever have!



7 tablespoons of sugar 1 cup of milk chocolate

½ teaspoon of instant coffee 1 cup of unsalted butter

½ cup of all purpose flour ½ teaspoon of salt

½ cup of unsweetened cocoa 1 tablespoon of vanilla extract

1 teaspoon of baking powder 4 large eggs

## Method

Place the chocolate and the butter in your bowl together with the chocolate and melt it. Add in the sugar, vanilla and coffee and mix it in. Crack the eggs in a separate bowl and whisk, then pour into the bowl with the melted butter and chocolate. Fold it in.

Thereafter, add in the dry ingredients and combine. Once combined, pour onto a prepared 9 x 13 pan and let this bake for 25-28 minutes and then serve.



SERVE WITH: pekee or with your warm drink

This recipe was brought to you by Kaluhi's Kitchen from: https://www.kaluhiskitchen.com/best-ever-brownies/

Video: https://youtu.be/4ENo\_Vbzank