

# BON APPÉTIT

## Candy-Bar-Topped Brownies

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The Bon Appétit Test Kitchen



photo by: Tina Rupp

These brownies are extra chocolaty: Each one has a Caramel Macchiato or Cappuccino square in its center. You can also use filled truffles or an assortment of chocolate bars with soft fillings. For an even more decadent dessert, serve the brownies with vanilla ice cream.

Prep: 25 minutes; Total: 1 hour 25 minutes

Servings: Makes 12 servings

### ingredients

3/4 cup (1 1/2 sticks) unsalted butter, diced

5 ounces unsweetened chocolate, chopped

2 teaspoons instant espresso powder

1 3/4 cups sugar

2 teaspoons vanilla extract

4 large eggs

3/4 cup all purpose flour

2 2.25-ounce Caffè Acapella™ Caramel Macchiato or Cappuccino coffee bars, squares separated

### preparation

Preheat oven to 325°F. Line 13x9x2-inch metal baking pan with foil. Butter foil. Combine 3/4 cup butter, chocolate, and espresso powder in heavy large saucepan; stir over medium-low heat until chocolate is melted and smooth. Remove chocolate mixture from heat. Add sugar and vanilla and whisk until well blended. Add eggs and whisk until well blended. Whisk in flour. Spread batter in prepared pan. Press coffee bar squares lightly into batter (do not submerge), evenly spacing 24 coffee bar squares (4 across the short side and 6 across the long side).

Bake brownies until tester inserted into center comes out with some moist crumbs attached, about 27 minutes. Cool slightly in pan on rack, about 30 minutes. Cut so that each brownie has 1 coffee bar square and serve.