

# Espresso Brownies

- 1/2 lb butter
- 5 squares [unsweetened baking chocolate](#), (2 1/2 ounces)
- 2 c sugar
- 4 eggs, slightly whipped
- 1 c all-purpose flour
- 1 1/2 t vanilla
- 2 tablespoons [instant espresso coffee](#)

Preheat oven to 350F.

In a pot over medium heat, slowly melt butter and chocolate, stirring constantly, then cool a little. Add remaining ingredients one at a time, in order, and mix well after each ingredient.

Use parchment paper to line a 9x13-inch metal baking pan. Pour in batter. Bake for about 25 minutes. Cool, then cut into 40 portions. Freezes well. For thinner brownies, use a larger pan.

**Jittery Cook**