

Macadamia Nut Brownies

6 Tbs butter or margarine

2 oz (2 squares)
unsweetened baking
chocolate

1 tsp instant coffee granules

2 large eggs, lightly
beaten

1 cup granulated sugar

1 tsp vanilla extract

3/4 cup all-purpose flour

3/4 cup coarsely chopped
salted macadamia
nuts

Powdered sugar (optional)

Everyone will love these brownies with their fudgy texture, rich chocolate flavor and crisp macadamia nuts. Prepare them ahead and keep them in an airtight container for several days, if you like. These also freeze well.



Preheat oven to 350°F. Grease an 8 x 8 inch baking pan. Set aside.

Place butter, chocolate and coffee granules in a 3-quart saucepan. Cook and stir over low heat until mixture is smooth. Remove from the heat and cool slightly.

Stir in the eggs, sugar and vanilla extract. Add the flour and stir until moistened. Stir in the nuts. Spread in prepared pan. Bake 25 minutes or until set in the center.

Cool in pan on a wire rack. Serve plain or sprinkle with powdered sugar, if desired. Cut into squares.

Makes 16 servings.

