



Your one-stop **Canuck Shop!**



CARAMEL MACCHIATO BROWNIES

Brownie:

- 1 cup semi-sweet chocolate chips
- ½ cup softened butter
- 4 to 5 tsp instant coffee granules
- 2 tbsp water (or espresso, or strong coffee, in place of instant coffee)
- 1 cup sugar
- 3 eggs, beaten
- 1 tsp vanilla essence
- 1/3 cups all-purpose flour
- ½ tsp baking powder
- ¼ tsp salt
- ¾ cup **Butterscotch Chips**

Vanilla Cream Icing:

- 1½ cups icing sugar
- 1/3 cup softened butter
- 1 tsp vanilla essence
- 5 tsp cream or milk

Butterscotch Caramel Drizzle:

- ¼ cup **Butterscotch Chips**
- ¼ cup icing sugar
- 1 tbsp cream or milk

HEAT oven to 180C. Line bottom and two sides of 23cm square cake pan with foil. In medium bowl, combine semi-sweet chocolate chips, butter, instant coffee and water. Microwave on MED HI for 40 to 90 seconds or until chips just begin to melt. (Or heat in small saucepan.) Stir slowly until smooth. Stir in sugar. Let cool. (Speed up process by refrigerating. Stir often.) Stir in eggs and vanilla. In small bowl, mix together flour, baking powder and salt. Stir into cooled chocolate mixture until well combined. Stir in butterscotch chips. Pour batter into prepared pan.

BAKE 25 to 30 minutes or until tester comes out with moist crumbs and cake begins to crack near edges. (Do not overbake.)

COOL in pan 10 minutes. Lift brownies from pan, remove foil. Let cool completely. Spread with Vanilla Cream Icing, top with Butterscotch Caramel Drizzle (follows). Cut into bars.

CARAMEL MACCHIATO BROWNIES (cont'd)

Makes 18 bars.

VANILLA CREAM ICING: Sift icing sugar into small bowl. Blend in butter and vanilla. Add enough cream to make soft icing.

BUTTERSCOTCH CARAMEL DRIZZLE: Place butterscotch chips in small bowl. Microwave on MED HI until soft. Stir slowly until smooth. Blend in icing sugar and cream to form thin icing. Place in small plastic sandwich bag; squeeze into one corner. Cut small hole in corner; squeeze bag, moving back and forth diagonally over icing.

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