

CHOCOLATE MOCHA MINT BROWNIE ROLLS

Brownies:

2 cups semisweet chocolate chips
½ cup butter
¾ cup light brown sugar
¾ cup sugar
4 eggs
1 teaspoon vanilla extract
3 tablespoons strongly brewed coffee
1 cup flour
½ teaspoon salt

Mint Filling:

¼ cup butter, softened
¼ teaspoon salt
2 cups sifted confectioners' sugar
1 tablespoons strongly brewed coffee
2-3 tablespoons chopped mint
2 tablespoons milk or cream

Preheat oven to 325 degrees. Melt chocolate chips and butter over low heat, stirring. Remove from heat and whisk in both sugars. Cool Slightly. Whisk in 4 eggs, one at a time, along with vanilla extract. Stir in flour and salt. Spread in a greased baking pan and bake 45 minutes, or until a toothpick inserted into the center comes out clean. Allow to cool on a rack.

Use a hand mixer to blend butter, salt and sugar. Stir in coffee and mint. Add milk to desired consistency.

To assemble: After brownies are cut into squares, roll a brownie to a 1/4" thickness. Spread icing over brownie and roll up.

Recipe Courtesy of Jennifer Raper, www.KitchenPsycho.com

