

INGREDIENTS	3 LB BATCH	6 LB BATCH
"JIFFY" Fudge Brownie Mix	3 lb	6 lb
Instant Espresso Powder	1/3 cup (0.65 oz)	2/3 cup (1.35 oz)
Hot Water (120°F) or Hot Coffee	1¼ cups (10 oz)	2½ cups (20 oz)
MOCHA FROSTING		
Milk Chocolate Chips	1/3 cup (2 oz)	2/3 cup (4 oz)
Instant Espresso Powder	2 Tbsp	1/4 cup (0.5 oz)
Milk	1/4 cup (2 oz)	1/2 cup (4 oz)
Butter, softened	1/2 cup (4 oz)	1 cup (8 oz)
Powdered Sugar	3½ cups (14 oz)	7 cups (28 oz)
Vanilla Extract	1 tsp	2 tsp



PRO-TIP

Drizzle with chocolate ganache and top with chocolate covered coffee beans to garnish.

BROWNIES

1. Use a mixer with paddle attachment.
2. Pour hot water (120°F) into mixing bowl. Add espresso powder. Stir until dissolved. Add Fudge Brownie Mix.
3. Blend on low speed* for 30 seconds.
4. Stop mixer. Scrape bowl and paddle.
5. Blend on low speed* for 1 more minute. Do not over-mix.
6. Pour batter into greased or paper-lined pan.
7. Bake according to the table below.

MOCHA FROSTING

1. Use a mixer with paddle attachment.
2. Melt chocolate chips. Set aside to cool slightly.
3. Add espresso powder to milk; stir to dissolve. Set aside.
4. Beat butter on medium speed** until creamy.
5. Add milk mixture, powdered sugar, and vanilla extract. Beat on low speed* for 30 seconds, then on medium speed** for 2 minutes.
6. Stop mixer. Scrape bowl and paddle.
7. Add melted chocolate and beat on medium speed** until combined (about 1 minute). Cool brownies before frosting.

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

** **Medium speed** is 2nd speed on a 3-speed mixer or 3rd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 6 LB BATCH
Half sheet pan	3 lb 9 oz	300°F 16 - 20 minutes	350°F 19 - 25 minutes	2