

Double-Chocolate Espresso Brownies

*1 pkg. Duncan Hines Chewy Fudge Family-style Brownies
1/2 C (1 stick) unsalted butter, melted
1 Tbsp. instant espresso powder
1 Tbsp. vanilla extract
1/4 tsp. rum extract
3 eggs at room temperature
1/4 C warm water
1 1/3 C Nestle Toll House semi-sweet chips*

Preheat oven to 350 degrees F, if you're using a metal baking pan--or 325 degrees F, if you're using a glass, dark, or non-stick baking pan.

Grease bottom of pan with butter.

In a large bowl mix butter, espresso powder, vanilla, and rum extracts, eggs, and water.

Add brownie mix and chocolate chips.

Pour into the baking pan.

Bake for 25 to 30 minutes in a 13" x 9" pan or 42-45 minutes in an 8" x 8" pan--or until a toothpick inserted in the center of the cake comes out with moist crumbs on it. **DO NOT OVERCOOK.**

Cool to room temp. and serve.

*From www.JodiFloodJewelry.com--adapted from a recipe in the
Buttercup Bake Shop Cookbook by Jennifer Appel.*