
Mocha Brownie Fudge

MAKES ABOUT 4 DOZEN SMALL SQUARES

STORAGE

Store covered or in an airtight container in the refrigerator for up to five days or freeze for up to three months.

These are basically a baked fudge candy, too thick to be brownies, but great as a candy.

4 ounces parve unsweetened chocolate
½ cup canola or vegetable oil
1 tablespoon instant coffee granules or ground coffee
1¼ cups sugar
¼ teaspoon salt
1 teaspoon pure vanilla extract
2 large eggs
⅔ cup all-purpose flour

- 1 Preheat the oven to 400°F. Line an 8-inch square baking pan with foil, allowing some to extend up and over the sides. (You can also use 2 sheets of foil about 16 inches long each, place on the counter in a “T,” and place into the pan.) Press into the corners.

- 2 In a medium saucepan, heat the chocolate, oil, and coffee granules over medium heat, stirring frequently until the chocolate is melted and the coffee granules have dissolved. Remove from the heat. With a wooden spoon, mix in the sugar and salt. Add vanilla and eggs and mix again. Add the flour and stir until the batter is smooth and starting to come away from the sides of the saucepan. Spread the batter evenly in the baking pan.
- 3 Bake for 25 minutes or until the top is set. Immediately place the pan in the refrigerator on top of a dish towel to protect the refrigerator shelf. When completely cooled, use the ends of the foil to lift the fudge up and out of the pan. Remove the foil and place on a cutting board. Cut into small 1- to 1½-inch squares.