

DOUBLE MOCHA WALNUT BROWNIES



Batter

- 1 cup Unsalted butter
- 4 oz. Unsweetened baking chocolate
- 2 Eggs, large
- 2 cups Sugar
- 1 tsp. Vanilla
- ¼ cup ***Guenther House Founders Choice® Coffee***, brewed and cooled
- 1½ cups ***San Antonio River Mill® Brand Sopaipilla Mix***
- 1¼ cups Bittersweet chocolate chips
- 1¼ cups Walnuts, coarsely chopped

Garnish

- ¼ cup Powdered sugar

1. **PREHEAT** oven to 350° F.
2. **GREASE** and flour a 9"x13" baking pan.
3. Batter: **MELT** butter and chocolate in a small pan over low heat stirring constantly; set aside.
4. **BEAT** eggs, in another bowl, until thick and lemon colored.
5. **ADD** sugar and vanilla, mix well.
6. **ADD** butter/chocolate mix, slowly; add *Founders Choice Coffee* and stir again.
7. **ADD** *Sopaipilla Mix*.
8. **FOLD** in chocolate chips and walnuts.

Continued on reverse side.



RECIPE COLLECTION

Featuring San Antonio River Mill Brand® Gourmet Baking Mixes sold in the Guenther House Store and at guentherhouse.com

RECIPE CONTINUED



9. **POUR** batter into prepared pan.
10. **BAKE** 25-30 minutes or until toothpick comes out clean.
11. **COOL** completely before cutting.
12. Garnish: **DUST** with powdered sugar.

YIELD: 10-12 brownies

Prep Time: 30 minutes

Bake Time: 25-30 minutes

Total Time: 1 hour



205 E. Guenther Street
San Antonio, Texas 78204 | 800.235.8186

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