

# Cleo Coyle's Easy Kahlúa Brownies

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

*Kahlúa and chocolate make a great pairing. The coffee liqueur gives the chocolate in the brownies a richer and more dimensional taste. And the "spirit" of the rum in the Kahlúa brings the party with the flavor. Unfortunately, retaining that flavor is tricky. Many recipes instruct you to add Kahlúa to your batter, but during the baking it is partially cooked away. Today's easy recipe shares how Marc and I make our Kahlúa brownies. Here's a hint. We were inspired by the affogato, a deliciously easy Italian dessert in which a shot or two of hot espresso (or strongly brewed coffee) is poured over a scoop or two of gelato or ice cream. As for the brownies, our easy recipe is below. May you eat with joy! ~ [Cleo Coyle](#)*

Makes one 9x9 pan of brownies (16 squares)

**Butter** (for greasing pan and foil)

**1 box brownie mix** ("family size," see my note\*)

**Brewed coffee** (to replace water in mix's direction)

**1/2 teaspoon instant espresso**

**4 Tablespoons Kahlúa** (or any coffee liqueur)

**1/2 cup** (or less) **powdered sugar**

(optional) **1 cup chopped nuts** (walnuts, pecans, etc...)

Mixes also usually require vegetable oil and eggs (consult box directions)



**\*Note on selecting brownie mix:** The "Family Size" mixes for 13 x 9 pans almost always give you the option to make your brownies in a 9 x 9 pan instead. We prefer this option for slightly thicker brownies.

**Instant Espresso** (in powder or crystal form) is freeze-dried liquid espresso. When used in baking, it brings fantastic flavor and better flavor than freeze-dried instant coffee (which can be bitter or sour). Look for espresso powder in the instant coffee section of your grocery store or buy it online. Popular brands include Medaglia D'Oro Instant Espresso Coffee and Ferrara Instant Espresso Coffee

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**Step 1 - Prep pan** - Line the bottom of your 9 x 9 metal pan with aluminum foil, allowing some of the foil to hang over two ends (like handles). This lets you lift the brownies out of the pan for cutting. Generously grease the foil and unlined sides of the pan with butter or non-stick spray.



**Step 2 - Add coffee flavor:** Make the brownies as your package directs but start the mixing by completely replacing the water in the mix's directions with brewed coffee and whisk in 1/2 teaspoon of espresso powder...

**Step 3 - Finish batter:** Once the coffee has cooled off, whisk in the egg (or eggs) and the rest of the required ingredients (most likely vegetable oil). Add the brownie mix and finish the batter as directed. If you like nuts in your brownies, fold in 1 cup chopped walnuts or pecans.



**Step 4 - Bake as directed:** To test for doneness, insert a toothpick into the center of the brownies. If it comes out clean (moist crumbs are fine but there should be no wet batter) then the brownies are done.

**Step 5 - Cool and (carefully) poke:** Give the brownies 30 to 60 minutes to cool off. You can speed this up by placing the (uncovered) pan on a cold back porch or in your fridge. Cooling off the brownies will allow them to set; make it easier for you to poke clean small holes on the surface; and de-pan and slice them. Use a toothpick to create these holes, which will allow the Kahlúa to penetrate the crust and seep into the brownies.



For best results (small, clean holes)...  
Insert toothpick and twist as you lift.  
Wipe pick clean before poking again.



**Step 6 – Pour your Kahlúa:** The best way to do this is one tablespoon at a time in each quadrant of the brownie pan. Pour the liquid evenly over the top.



**Step 7 - Allow to set before de-panning:** Give the brownies a little time to absorb the Kahlúa (at least 15 to 30 minutes). Then de-pan by running a knife along the unlined sides and using the handles to carefully lift the brownies out of the pan.

**Top with powdered sugar:** Use a sieve to evenly distribute the powdered sugar over the top of the brownies. It looks so pretty, doesn't it? A snowy winter wonderland of chocolate, coffee, and Kahlua.

**Slice and serve:** We like to use a sharp pizza cutter. The easiest way to get even slices is to eyeball the center of the pan and slice right down the middle of the big square. Then focus on each half and do the same thing, slicing down the center of each half. Use the same method across to create 16 even squares.

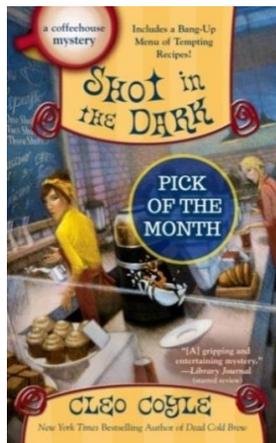
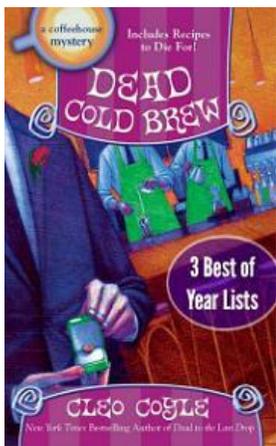


For nice, clean cuts when cutting cakes or brownies, always wipe your blade clean between each fresh cut.



*Eat with joy!*

*~ Cleo*



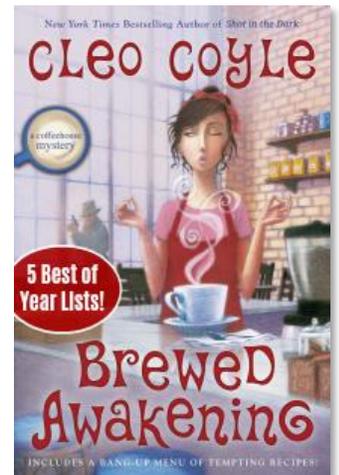
The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at

[www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com)

And her recipe blog at

[www.CleoCoyleRecipes.com](http://www.CleoCoyleRecipes.com)



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