



Mascarpone Brownie Cups



Prep Time: 30 minutes
Ready In: 1+ hour
Serves: 8

1 cup butter, melted	½ cup coarsely chopped coffee beans
1 cup sugar	1 ½ cups semi sweet chocolate, melted
1 cup brown sugar	Coffee Mascarpone Filling
1 cup Tre Stelle® Mascarpone Cheese	1(250g) container
1 tsp vanilla extract	Tre Stelle® Mascarpone Cheese, room temperature
3 eggs	½ cup icing sugar
¼ cup strong coffee, cooled	2 tbsp instant coffee
1 cup flour	1 tbsp boiling water
1 cup cocoa powder, sifted	1 cup whipped topping, divided
½ tsp baking powder	
½ tsp kosher salt	
Chocolate Coffee Brittle	

- For the brownies, preheat oven to 350F.
- Coat a 13x9 inch baking pan with non stick cooking spray.
- Line the pan with parchment paper.
- In a large bowl, whisk melted butter, sugar and brown sugar.
- Whisk in Mascarpone cheese until well combined.
- Add vanilla extract, eggs and coffee continuing to whisk until smooth.
- Add flour, cocoa powder, baking powder and salt.
- Stir just until flour has disappeared.
- Spread into prepared pan and bake for 25 minutes.
- Remove from oven and let cool completely.
- Once cool, refrigerate until ready to assemble.
- While the brownies are baking, prepare the chocolate coffee brittle.
- Line a baking sheet with parchment paper.
- Stir coffee beans into melted chocolate and spread evenly onto the parchment paper.
- Refrigerate until firm and break into small pieces. Refrigerate until ready to serve.
- For the coffee mascarpone filling, in a medium bowl, whisk mascarpone and icing sugar together.
- In a separate small bowl, dissolve the instant coffee in boiling water, cool slightly and add to the Mascarpone whisking well.
- Whisk ½ cup whipped topping into the mixture until combined.
- Fold remaining ½ cup whipped topping into the coffee mascarpone filling.
- To assemble, using a 3 inch round cookie cutter, cut the brownies into rounds and slice them in half horizontally.
- Place one half of the brownie in the bottom of a glass serving cup.
- Top with 2 tablespoons of coffee Mascarpone filling over the brownie.
- Garnish with the pieces of brittle.
- Can be covered and refrigerated until ready to serve.