

## Passover brownies with Mocha cream

- 2 cups granulated or brown sugar
- 1 cup ( 2 sticks) unsalted butter melted and cooled
- 3 eggs
- 1 tablespoon brewed coffee
- 3/4 cup unsweetened cocoa powder, sifted
- 1/4 teaspoon salt
- 1 scant cup matzoh cake meal
- 1/2 cup finely chopped toasted pecans
- Mocha cream See below)

Preheat the oven to 350°F. Lightly grease a 7 by 10-inch rectangular baking pan, a 9-inch square pan, or an 8- or 9-inch spring form pan.

In a bowl, mix the sugar into the melted butter, then the eggs, coffee, cocoa, salt, cake meal, and toasted walnuts, if using.

Spoon the batter into the prepared pan and bake for about 25 minutes. (Do not over bake) The brownies should be set and seem dry to the touch, but there should not be a crust around the sides. Cool in the pan.

Cut into squares or (if baked in a round pan) into wedges.

Serve with mocha whipped cream

Mocha Whipped cream:

1 cup heavy whipping cream

1 teaspoon vanilla

½-teaspoon instant espresso

Sugar (to taste)

Whip cream until bubbles begin to appear but not peaks.

In a separate bowl dilute instant espresso with vanilla and add to cream. Whip until stiff peaks form.