

Kahlua Brownies w/ Brown Butter Kahlua Icing

Yield: 16 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-chocolate-kalua-chiffon-cake-recipe>

Ingredients:

- 2 1/4 cups powdered sugar
- 1 tablespoon whipping cream
- 1/2 cup Kahlua
- 2 large eggs
- 1 1/2 cups light brown sugar
- 2 cups semi sweet chocolate chips
- 1 teaspoon salt
- 2 1/2 cups all purpose flour
- 1/2 teaspoon baking powder
- 2 1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1 teaspoon salt
- 1 cup unsalted butter
- 2 cups semi-sweet chocolate chips
- 1 1/2 cups light brown sugar
- 2 large eggs
- 1/2 cup Kahlua or another coffee liqueur, divided
- 1/4 cup butter
- 2 tablespoons Kahlua
- 1 tablespoon whipping cream
- 2 1/4 cups powdered sugar more or less, sift after measuring

Nutrition:

1. Calories: 840 calories
2. Carbohydrate: 137 grams
3. Cholesterol: 90 milligrams

4. Fat: 29 grams
5. Fiber: 4 grams
6. Protein: 7 grams
7. SaturatedFat: 17 grams
8. Sodium: 390 milligrams
9. Sugar: 103 grams

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