



## Delicious Fudge Brownies (Passover)

Makes: 25 squares

Prep Time: 5 minutes Bake Time: 25 minutes

Total Time: 30 minutes

- 2 cups light brown sugar, packed
- 1 cup ( 2 sticks) unsalted butter or unsalted Passover margarine, melted and cooled
- 3 eggs
- 1 tbsp brewed coffee
- 3/4 cup unsweetened cocoa powder, sifted
- 1/4 tsp salt
- 1 scant cup matzoh cake meal
- 1/2 cup finely chopped toasted walnuts (optional)

Preheat the oven to 350°F. Lightly grease an 8x8-inch baking pan

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

Spoon the batter into the prepared pan, spreading with an offset spatula or spoon. Bake for 20-25 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.