



For the Brownies:
1 box brownie mix
brewed coffee

For the Filling:
1 1/4 cups mascarpone cheese
1 tablespoon brewed coffee
1 teaspoon vanilla extract
unsweetened cocoa

For the Brownies:

To a bowl add 1 box of brownie mix. Follow the instructions on the box with the exception of switching out the water for brewed coffee.

Pour the batter into a baking pan lined with parchment paper.

Bake according to the instructions on the box of the brownie mix.

Cool in the pan on a wire rack.

For the Filling:

In a bowl mix together mascarpone cheese, brewed coffee, and vanilla extract. Scoop into a piping bag or Ziploc bag with the corner cut.

Turn the brownies out of the baking pan and cut into 12 squares.

To assemble the brownie tiramisu, place a brownie on a plate. Pipe the filling in lines covering the top of the brownie. Place a second brownie on top and pipe a rosette of filling on top.

Chill the brownie tiramisu in the fridge for one hour.

Serve with a dusting of cocoa powder.

Enjoy!