



## Stout Brownie with Coffee Liquor Whipped Cream

### Ingredients:

5 lb	Krusteaz Professional Fudge Brownie Mix
13oz	Stout Beer (flat)
2 C	Dark Chocolate Chips
2 C	Heavy cream
2 Tbsp	Coffee Liquor
¼ Tsp	Vanilla Extract
1 Tbsp	Sugar



### Directions:

1. Place flat Stout beer in the mixer bowl; add mix. Using a paddle, mix on low speed for 30 seconds.
2. Scrape bowl and paddle. Continue to mix on low speed for 30 seconds.
3. Gently fold in chocolate chips.
4. Scale batter into greased or paper lined pans.
5. Bake in a standard oven at 350 F for 30-35 minutes; for convection oven bake at 300 F for 27-32 minutes.
6. Cool completely before cutting.

Beat the heavy cream, coffee liquor, vanilla extract and sugar together until stiff peaks form.

Serve immediately on top of the stout brownie.