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# Passover Chocolate Brownies

By: **CHEF ROBERT BENNETT** (Wed, Apr/16/2008)

## Passover Chocolate Brownies

3/4 C. Cocoa  
1 C. Sifted Cake Meal  
1/4 C. Margarine  
2 C. Sugar  
2/3 C. Shortening  
1 C. Chopped Nuts  
4 Eggs  
1 tsp. instant coffee

Melt margarine. Beat eggs with sugar and mix with margarine. Blend in cocoa and shortening. Gradually stir in coffee, cake meal, and nuts.  
Turn into greased 9 x 13" pan.  
Bake at 350 for 25 mins

Cut while warm.

For more information about Chef Robert Bennett, Classic Cake and American Harvest Baking, visit the [Classic Cake website](#). Or visit one its locations:

### Classic Cake

**Original Factory Location**  
**2010 Springdale Road**  
**Cherry Hill, NJ 08003**  
**856 751-5448**

**Washington Township**  
**100 Hurffville-Cross Keys Rd.**  
**Sewell, NJ 08080**  
**856 262-7400**

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