



Mexican Brownies

These spiced brownies are reminiscent of Mexican Hot Chocolate!

Active Time: 20 minutes

Total Time: 1 hour

Yield: 16 brownies

Ingredients:

½ cup (1 stick) unsalted butter
4 ounces unsweetened baking chocolate
1 ¾ cups sugar
1 ½ teaspoons vanilla
4 eggs
1 cup all-purpose flour
2 teaspoons instant espresso powder
¾ teaspoon ground cinnamon
½ teaspoon *HH Chili de Árbol Salt*, plus more for topping
¼ teaspoon baking powder

1. Preheat oven to 325 degrees. Lightly grease 9-inch square baking pan
2. In small bowl, stir together flour, cinnamon, *HH Chili de Árbol Salt* (be sure to crush any large flakes) and baking powder. Set aside.
3. In medium saucepan, melt butter and chocolate over low heat, stirring until well combined.
4. Remove from heat, stir in sugar and vanilla.
5. Add eggs, one at a time, beating well after each addition.
6. Stir in flour, mixing just until there are no streaks of white.
7. Spread batter in prepared baking pan. For an extra kick, lightly sprinkle additional, crushed *HH Chili de Árbol Salt* on top of brownies before baking. Bake in preheated oven until brownies feel dry on top, about 35 minutes.
8. Let cool completely before cutting. Store in an airtight container (if there are any leftovers!)

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