

Mexican Hot Chocolate Brownies

Makes one 12 × 18” pan of brownies. Divide amounts by 3 to fill an 8 × 8” pan. The brownies have a mildly spicy aftertaste that can be reduced by skipping the cayenne dusting and by reducing the amount of cayenne in the mixture.

Ingredients

2 cups unsalted butter, plus more for pan
20 oz dark chocolate chips, divided
6 large eggs
2 tbsp vanilla extract
2-1/4 cups sugar
1 cup all-purpose flour, plus more for pan
1 tbsp baking powder
3/4 tsp salt
1-1/2 tsp cinnamon
2 tsp cayenne powder, plus more for dusting (optional)

Steps

Make a double boiler by setting a large metal bowl over a small saucepan of water (the water should not be touching the bowl) and bringing the water to a boil. In the bowl melt the butter and approximately 2/3 of the chocolate chips until the mixture is smooth and uniform in consistency. Turn off the heat and allow the bowl to cool slightly.

Preheat oven to 350° F.

In a large bowl stir together the eggs, vanilla, and sugar. Stir in the chocolate mixture and combine thoroughly.

In a medium bowl sift together the flour, baking powder, salt, cinnamon, and cayenne. Add it to the chocolate mixture in batches, stirring to a uniform consistency between each addition. Stir in the remaining chocolate chips.

Butter and flour a 12 × 18” baking pan. Pour in the batter.

Bake for 20 minutes, then remove the baking pan and slam against the counter a few times to remove the bubbles (use a kitchen towel or potholder to cushion the counter). If desired, lightly dust the surface of the brownies with additional cayenne powder.

Return pan to the oven and bake for approximately 15–20 more minutes, or until a toothpick comes out clean. Be sure not to overbake, since the final product is meant to remain fudgy.

Allow brownies to cool to room temperature before cutting.