

Aztec Brownies

-Chef Charity www.chefcharity.com

Ingredients:

6 ounces dark chocolate
3/4 teaspoon Ancho chili powder
1/4 teaspoon Chipotle chili powder
1/2 teaspoon cinnamon
8 ounces unsalted butter
3 Tablespoons cocoa powder
3 eggs
1 cup sugar
1 Tablespoon vanilla extract
1 teaspoon salt
1 cup all-purpose flour
1 vanilla bean, split lengthwise, and then brunoise the whole pod.

Directions

Preheat oven to 350 degrees. Butter 8 inch square baking pan, line with parchment paper. Place chocolate and butter in a medium sized, non-reactive metal bowl and set over simmering water. Stir occasionally and whisk in cocoa powder and spices until smooth, set aside. In a mixing bowl, briefly whisk together eggs, sugar, vanilla and salt for about 30 seconds. Add warm chocolate mixture and then mix in flour just until combined. Be careful not to over mix. Pour batter into prepared pan and cook for 35 minutes. When finished, let brownies cool for at least 1 hour before frosting.

Chocolate frosting:

1 pound powdered sugar
2/3 cup unsweetened cocoa
1/4 teaspoon salt
1/4 teaspoon vanilla
7 tablespoons butter
1/3 cup boiling water
Caramelized Cacao Nibs, for topping (available at www.chefrubber.com)

Combine all the ingredients in a stand mixer bowl, beat on low for 1 minute, then beat on high for 2 minutes. Frost the brownies, then sprinkle Caramelized Cacao Nibs on top. Cut into 1 inch squares and share. Brownies can be wrapped in plastic and refrigerated up to 5 days.