



## Mexican Brownies

Oscar · 29/09/2024



### Prep Time

30 mins

### Difficult

Medium

### Servings

1 hr 10 mins

### Description

I found this recipe a while ago but I changed it quite a bit so here is my version This type of brownie is not too sweet nor too dense I would definitely say this is a mature brownie

### Ingredients

— - 1 ½ cups unsalted butter - 3 cups white sugar - 6 eggs - 1 tablespoon vanilla extract - 1 ¼ cups unsweetened cocoa powder - 1 ½ cups all-purpose flour - 1 ¾ teaspoons ground Mexican cinnamon (canela) - ½ teaspoon ground pequin chile pepper - ¾ teaspoon kosher salt - ¾ teaspoon baking powder

### Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Line a 12x15-inch baking pan with parchment paper
2. leaving about 3 inches of paper overhanging 2 sides to use as handles. Place the butter in a microwave-safe bowl
3. and cook on Medium until the butter is about half melted
4. about 1 minute. Mash the butter with sugar until well combined
5. and stir in eggs one at a time
6. incorporating each one before adding the next. Mix in vanilla extract. Sift the cocoa
7. flour
8. cinnamon
9. pequin pepper
10. salt
11. and baking powder into a bowl. Sprinkle in any salt caught in the sifter. Mix the flour mixture into the butter mixture
12. stirring to blend well
13. and pour the batter into the prepared baking pan. Bake in the preheated oven until a toothpick inserted into the center comes out with moist crumbs
14. 20 to 25 minutes. Let cool in the pan
15. and use parchment paper handles to remove the brownies for slicing. Cook's Notes If you can't find ground pequin pepper
16. substitute ground cayenne pepper.