

INGREDIENTS

250g good quality dark chocolate (70% cocoa solids)

250g unsalted butter (cubed & room temperature)

1/4 tsp salt

4 large free range eggs

250g caster sugar

2 tsp Cool Chile Pasilla Flakes

65g plain flour

30g cocoa powder

1 tsp baking powder



CHOCOLATE & PASILLA CHILLI BROWNIES BY KELLY PEAK



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Serves Makes 12 brownies.

Cooks In less than 60 minutes

Chocolate and chilli are a well renowned combination in both sweet and savoury Mexican dishes. The addition of the pasilla chilli in this particular recipe adds a deep, fruity flavour as well as warm chilli heat. The quantity in this recipe delivers a nice, mild kick, but feel free to add a little more if you prefer a spicier treat!

METHOD

- 1 Preheat your oven to 180°C/350°F/gas 4.
- 2 Line bottom and sides of a approx. 25cm square baking tin.
- 3 Meanwhile break the chocolate into a heat proof bowl along with the cubed butter and salt. Place bowl over a saucepan of just simmering water, making sure the bowl is big enough to balance on the pan without the simmering water touching the bottom of the bowl. Melt until the mixture is nice and smooth.
- 4 In a bowl beat the eggs with the sugar until pale and fluffy and all the sugar granolas have dissolved.
- 5 Sift in the flour, cocoa powder and baking powder on top of the mixture, then add the Chile Pasilla Flakes, whisk gently to combine everything.
- 6 Now fold in the melted chocolate mixture until well combined.
- 7 Transfer your mixture into the baking tray, and put into the oven for around 25 minutes until it is crispy on top, but still gooey in the middle. Leave to cool in the baking tray then serve with whatever takes your fancy!