



## Chewy Chocolate Chipotle Brownies

### WHAT'S NEEDED

#### Ingredients:

- 5 oz. bittersweet or semisweet chocolate, chopped
- 2 oz. unsweetened chocolate, chopped
- 8 tbsp. (1 stick) unsalted butter, cut into pieces
- 3 tbsp. Dutch-processed cocoa powder
- 1 1/2 cup sugar
- 3 large eggs
- 2 tsp. vanilla extract
- 1/4 cup Cholula Chipotle Hot Sauce
- 1/4 tsp. salt
- 1 cup plus 2 tbsp. all-purpose flour
- vegetable oil spray



### HOW TO MAKE

#### Preparation - 4-6 servings

1. Adjust rack to the middle position and heat oven to 350°F. Line an 8" square pan with foil, criss-cross two long foil sheets perpendicular to each other, with the extra hanging over the edges of the pan. This will help with removing the brownie when done. Spray foil lightly with vegetable oil spray.
2. Melt the chocolates, butter and cocoa in the microwave, stirring often, 1 - 3 minutes. Let the mixture cool slightly.
3. Whisk the sugar, eggs, vanilla, Cholula Chipotle Hot Sauce and salt together in a large bowl. Whisk in the melted chocolate mixture until smooth. Stir in the flour until no streaks remain.
4. Scrape the batter into the prepared pan and smooth the top. Bake until a toothpick inserted into the center comes out with just a few crumbs, about 35 - 40 minutes.
5. Cool completely on a wire rack at room temperature, about two hours, before removing the brownies from the pan and cutting into squares.

