

SOUTH OF THE BORDER CHOCOLATE BROWNIES

Prep Time: 15 minutes | Bake Time: 18–22 minutes | Yield: 6 Portions (2 oz each)

These rich brownies are inspired by the warming flavors of traditional Mexican chocolate. Cinnamon adds subtle warmth while dark cacao remains dominant, producing a dense, aromatic dessert.

Ingredients

- 6 oz dark or semi-sweet chocolate chips
- 4 oz unsalted butter
- 1 cup granulated sugar
- 2 large eggs
- ½ cup all-purpose flour
- ½ teaspoon ground cinnamon
- ¼ teaspoon kosher salt
- Pinch chili powder (optional)



Directions

1. Preheat oven to 350°F and line a small baking pan with parchment.
2. Melt chocolate and butter together until smooth.
3. Whisk in sugar until incorporated.
4. Add eggs one at a time mixing thoroughly.
5. Stir in cinnamon and salt.
6. Fold in flour gently until combined.
7. Pour batter into pan and smooth evenly.
8. Bake 18–22 minutes until center is set but fudgy.
9. Cool slightly before cutting.



Chef Ron's Notes

- Slight underbaking maintains a dense truffle-like texture.
- Serve warm with vanilla ice cream, salted caramel sauce, fresh sliced strawberries and fresh bananas.