

SOUTH OF THE BORDER CHOCOLATE BROWNIES

Prep Time: 15 minutes | Bake Time: 25–30 minutes | Yield: 20 Portions (2 oz each)

These rich, fudgy chocolate brownies are inspired by the bold, warming flavors found in traditional Mexican chocolate. Cinnamon adds subtle depth and warmth, enhancing the dark cocoa notes without overpowering them. The result is a dessert that bridges cultures—rooted in cacao’s Indigenous Mesoamerican history while embracing modern baking technique. Dense, aromatic, and deeply satisfying, these brownies offer a gently spiced finish that lingers pleasantly on the palate.

Ingredients

- 16 oz [PEZZO Organic Semisweet Chocolate, 55% Cacao](#)
- 12 oz unsalted [Golden Glen Old Fashioned Butter](#)
- 2 cups granulated organic sugar
- 2/3 cup [21 Acres Honey](#)
- 6 large [Sky Valley Family Farm Pasture Raised Eggs](#), room temperature
- 2 cups [Glacier Peak Bread Flour](#)
- 2 teaspoons ground cinnamon
- 1 teaspoon [San Juan Sea Salt](#)
- Optional: 1/2 teaspoon chili powder or flakes for subtle heat
- 4 oz [Holy Cow Caramel Sauce](#)
- 4 oz [Cherry Valley Dairy Fresh Jersey Cream](#)



Directions

1. Preheat oven to 350°F. Line a 9x13-inch pan with parchment paper.
2. Melt chocolate and butter together over a double boiler or gently in microwave, stirring until smooth.
3. Whisk in sugar until fully incorporated.
4. Add eggs one at a time, mixing thoroughly after each addition.
5. Stir in cinnamon and salt (and chili powder if using).
6. Fold in flour gently until just combined—do not overmix.
7. Pour batter into prepared pan and smooth evenly.
8. Bake 25–30 minutes until center is set but still slightly fudgy.
9. Heat cream and caramel sauce and pour over or serve warm with brownies.
9. Cool slightly before cutting and serving warm into 20 equal portions. *add a scoop of vanilla gelato for utter decadence!



Chef Ron's Notes

- Use high-quality dark chocolate for depth and complexity.
- Cinnamon should enhance—not dominate—the chocolate.
- Slight underbaking yields a fudgier texture.
- Allow some cooling before slicing for clean edges.
- These brownies pair beautifully with strong coffee or a light citrus zest garnish