

## SEASONAL BLENDS: ANCHO CHILLI BROWNIES



**MAKE THIS AGAIN!**

Find this blend online, or substitute with these everyday Spicery Larder ingredients:

½ tsp mixed spice plus you really need 2 tbsp ancho chilli powder for this!

Discover more about the Spicery Larder at [www.thespicery.com/larder](http://www.thespicery.com/larder)

SEASONAL BLENDS

# ANCHO CHILLI BROWNIES

Ancho chillies are one of the classic Mexican chillies, and when dried the natural sugars within the flesh caramelize and the most amazing flavours emerge - in the ancho chilli these flavours are reminiscent of dried fruits or raisins, with a very gentle heat. Here, this lovely sweetness and warmth combine with the chocolate, cassia and allspice for a quintessentially Mexican flavour, providing a great end to a meal.

**Prep**  
10 mins

**Cook**  
35 mins

**Heat**  


**Makes**  
about 12  
brownies

200g good quality **dark chocolate** - broken into small pieces  
150g **butter**  
3 **eggs** (any size) - beaten  
110g **plain flour**  
220g soft **light brown sugar**  
A handful of **dried cherries, cranberries or raisins** (optional)  
**Icing sugar** to dust (optional)  
1 portion of **ANCHO CHILLI BROWNIE BLEND**

(1 portion of **ANCHO CHILLI BROWNIE BLEND** = 2 tbsp)  
If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by  $\frac{2}{3}$  or it will be too spicy!

- 1** Preheat the oven to 170°C/gas mark 4
- 2** Melt the chocolate and butter in the microwave or in a bowl over a pan of simmering water, then stir in the **ANCHO CHILLI BROWNIE BLEND**
- 3** Beat the sugar with the eggs until pale and fluffy
- 4** Mix the chocolate and egg/sugar mixtures together then fold in the flour, cherries (if using) and a pinch of salt until you have a smooth glossy mixture and everything is completely incorporated
- 5** Pour the mixture into a lined baking tin and bake for 20 minutes or until the centre is just set (the outside of the brownies should be springy but the centre still slightly gooey)
- 6** Dust with icing sugar (if using)