

Spiced Up Brownies



1 1/4 C all-purpose flour

1 t salt

2 T dark cocoa powder

1 to 1 1/2 t chili powder

3/4 t cinnamon

1/4 t cardamom

11 oz. semi-sweet baking chocolate

1 C unsalted butter, cut into 1-inch pieces

1 T espresso sugar

1 1/4 C granulated sugar

1/2 C firmly packed light brown sugar

5 large eggs, at room temperature

2 t pure vanilla extract

Preheat the oven to 350°. Butter a 9 x 13 glass (or light-colored metal baking pan.)

In a medium bowl, whisk the flour, salt, cocoa powder, chili powder, cinnamon and cardamom together. Put the chocolate, butter, and espresso sugar in a large bowl and set it over a saucepan of simmering water, stirring occasionally, until the chocolate and butter are completely melted and smooth. Turn off the heat, but keep the bowl over the water and add the sugars. Whisk until completely combined, then remove the bowl from the pan. Let the mixture cool to room temperature. Add 3 eggs to the chocolate mixture and whisk until combined. Add the remaining eggs and whisk until combined. Add the vanilla and stir until combined. (Do not overbeat the batter at this stage or your brownies will be cakey.)

Sprinkle the flour mixture gradually into the chocolate mixture. Using a spatula gently fold it into the chocolate until just a bit of the flour mixture is visible. Pour the batter into the prepared pan and smooth the top. Bake in the center of the oven for 30 min., rotating the pan halfway through the baking time, until a toothpick inserted into the center of the brownies comes out with a few moist crumbs sticking to it. Let the brownies cool completely, then cut them into squares and serve. (24 brownies)

Captain's Note:

We like 'em with the tiniest pinch of Cayenne pepper sprinkled over the top of the brownies!