Mexican Brownies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 cup unsalted butter (1 stick)
- 1 cup granulated sugar
- 2 eggs
- 1 tsp pure vanilla extract
- 1/3 cup good cocoa powder
- 1/2 cup all purpose flour
- 1/2 tsp ground cinnamon
- 1/8 tsp cayenne pepper
- 1/4 tsp kosher salt
- 1/4 tsp baking powder

Instructions

Preheat oven to 350 degrees F. Grease a 9x13" pan. Melt butter in a non-stick saucepan over medium-low heat, making sure not to boil. Remove from heat and let cool slightly. To the saucepan, add the sugar and the eggs. stir with a wooden spoon until creamy. Add in the cocoa powder, flour, cinnamon, cayenne, salt, and baking

powder. Mix until a smooth texture. Spread batter into pan and bake for 20 minutes.