

Chocolate con Chile Brownies

½ cup butter

2 squares unsweetened chocolate

½-1 teaspoon dried red chile, ground or flakes (cayenne works well)

2 eggs

1 cup sugar

½ cup all purpose flour

1 teaspoon vanilla

1 cup semisweet chocolate chips

Preheat oven to 325 degrees F. Grease and flour 8 inch square pan. Melt butter and squares of unsweetened chocolate over low heat. Remove. Stir in chile and let cool. Beat eggs in medium bowl until light. Add sugar and beat well. Blend in chocolate mixture. Stir in flour and vanilla. Spread batter evenly in prepared pan. Bake 30 minutes or until firm in center. Remove from oven. Immediately sprinkle chocolate chips over top and let stand until melted. Then spread evenly over the brownies. Cool completely and cut into squares.