

Mexican Chocolate Streusel Brownies

From the kitchen of Lynne Gassiraro

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Ingredients

3/4 cup butter, cut into chunks

9 ounces unsweetened chocolate, finely chopped (about 2 cups)

1 1/2 cups firmly packed brown sugar

1 cup granulated sugar

5 large eggs

1 1/2 Tbs vanilla

1 1/2 teaspoons almond extract

1 1/2 cups all-purpose flour

1 1/2 teaspoons ground cinnamon

1/2 teaspoon baking powder

1/4 teaspoon salt

Mexican chocolate streusel

Preparation

Mexican chocolate streusel. In a food processor or a bowl, whirl or stir *1/2 cup all-purpose flour* and *1/4 cup firmly packed brown sugar* until well blended. Add *5 tablespoons butter* and whirl or rub in with your fingers until mixture forms coarse crumbs. Pulse in *4 1/2 ounces* coarsely chopped *Mexican chocolate* (some larger chunks will remain), or chop finely with a knife and stir into flour mixture. Use immediately or chill airtight for up to 1 week.

Brownies

1. In a large bowl set over a pan of barely simmering water, stir butter and unsweetened chocolate until melted and smooth. Remove from heat and whisk in brown sugar and granulated sugar. Add eggs one at a time, whisking well after each addition. Whisk in vanilla and almond extract. Stir in flour, cinnamon, baking powder, and salt until well blended.

2. Spread batter level in a buttered and floured 9- by 13-inch baking pan. Squeeze handfuls of Mexican chocolate streusel until it sticks together, then crumble into chunks evenly over surface of batter.

3. Bake brownies in a 325° oven until a wooden skewer inserted in the center comes out with moist crumbs attached, 30 to 35 minutes. Let cool in pan on a rack for at least 20 minutes, then



cut into 24 or 32 squares (if making up to 1 day ahead, cool completely, then wrap uncut brownies airtight).

Cook's Notes:

I had better luck making the batter in a standing mixer as it was too thick to whisk by hand

It took at least 45m to bake in a 325 oven. Consider raising the temp to 350.

Taza brand is 'Mexican chocolate' which can be found in many grocery stores as wrapped disks sometimes found in the cheese department. It comes in a variety of flavors. Trader Joe's also has a store brand which is the same.

Use "Mexican" vanilla if you have it!