

Desserts/Chocochile Brownies

Desserts/Chocochile Brownies

- A: 2T cocoa powder
- B: 4oz semisweet chocolate with chiles
3oz unsweetened chocolate
- C: 1/4C cocoa powder
- D: 1 1/4C sugar
1C silken tofu
1/2C canola oil
2t vanilla extract
3/4C whole wheat flour
2t or more chile powder (chipotle, guajillo, ancho, etc.)
1/2t baking powder
1/2t salt



1. Line a baking pan with wax paper and dust with (A).
2. Melt (B) in double-boiler, mix in (C) and remove from heat.
3. Blend (D) in mixer, add melted (B), (C) and mix.
4. Pour into pan, bake at 350F for 40 minutes.