

FamilyFun Magazine

Mexican Cinnamon Brownies

May 5th -- or Cinco de Mayo -- is the holiday commemorating the Mexican army's 1862 triumph over invading French forces. Baking a batch of these lightly spiced brownies is a great way to help mark the occasion -- and make this historic victory even sweeter.

Ingredients

3 oz. unsweetened chocolate squares
1/2 cup butter (1 stick)
3 eggs
1 cup sugar
3/4 cup light brown sugar
1 1/2 tsp. vanilla extract
3/4 cup all-purpose flour
1/2 tsp. baking powder
1/4 tsp. salt
1/2 tsp. cinnamon
1 cup chopped pecans

Directions

1. Heat the oven to 350° F. Melt the chocolate squares and the butter in a saucepan over medium-low heat (a parent's job), stirring occasionally. Remove the pan from the heat and allow the mixture to cool, about 15 minutes.
2. Meanwhile, in a large bowl, whisk the eggs until they are foamy, then add the sugars and the vanilla extract, and whisk until they're well combined. Stir in the chocolate until it's thoroughly combined.
3. In a medium-sized bowl, stir together the flour, baking powder, salt, and cinnamon. Add the dry ingredients to the egg-and-sugar mixture and beat until smooth. Fold in the pecans.
4. Pour the batter into a lightly greased 13- x 9- x 2-inch pan and bake for 25 to 30 minutes or until a knife inserted into the center comes out clean. Makes approximately 24 brownies.