

## SUPER CHILE BROWNIES

### Brownies:

¾ cup butter softened  
6 ounces bittersweet chocolate, chopped  
  
3 ounces milk chocolate, chopped  
3 eggs

¾ cup sugar  
½ tablespoon Super Chile  
hot sauce  
1 cup flour  
½ teaspoon salt

### Icing:

1 cup sifted confectioner's sugar  
1 tablespoon butter softened  
2 tablespoons cocoa powder

3 tablespoons milk  
¼ teaspoon hot sauce

Preheat oven to 350°. In a double boiler, melt the butter and the chocolates, stirring constantly. Remove from heat, and cool 10 minutes. With an electric mixer, beat together eggs and sugar until foamy, about 2 minutes. Add the hot sauce and beat. In a separate bowl, sift together the flour and salt, set aside. Wisk the chocolate mixture into the egg mixture, combine well. Stir in the flour until all ingredients are combined. Pour batter into a greased 8-inch baking dish and bake for 35 minutes. Cool on a rack.  
Icing: whisk together all ingredients. Spread a generous layer of icing over the top of the brownies.

**G & M FARMS**