From the kitchen of David and Jennifer Deaven

Desserts/Chocochile Brownies

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- 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 chile powder (chipotle, guajillo, ancho, etc.)
 - 1/2t baking powder
 - 1/2t salt
- Line a baking pan with wax paper and dust with (A).
 Melt (B) in double-boiler, mix in (C) and remove from
- 3. Blend (D) in mixer, add melted (B), (C) and mix.
- 4. Pour into pan, bake at 350F for 40 minutes. Servings: 8



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