

Country Goodness, Gourmet Taste www.fredericksburgfarms.com 830-997-0960

## **Slow Burn Brownies**

Wow! That's what you'll say after two or three bites of these dark and mysterious brownies with their subtle hint of heat in the back of your throat. For a real Hill Country experience, serve them on the back porch after supper with a glass of Texas red port and watch those big and bright Texas stars.

Makes about 16 Brownies.

1 box of your favorite brownie mix2/3 cup Fredericksburg Farms Raspberry Peach Chipotle Glaze

**Chocolate Topping:** 

6 ounces bittersweet chocolate ¾ cup whipping cream

Prepare the batter for the brownies according to package directions, omitting the water and substituting the **Fredericksburg Farms Raspberry Peach Chipotle Glaze.** Bake according to package directions and cool on a wire rack..

While brownies are baking, prepare the Chocolate Topping. Combine the bittersweet chocolate and cream in a small, heavy saucepan over medium heat. Cook, stirring, until chocolate melts and mixture is very smooth and uniform in color. Remove from heat. Pour the topping over the cooled brownies, starting at the center. Coat the top and sides. Set aside until the topping sets. Slice brownies into desired size squares and serve.