



Mexican Hot Cocoa Brownies

Featuring: Hot Pepper Infused Olive Oil

You Will Need:

1 family size box brownie mix (13x9 pan size recipe)	Eggs, as called for on brownie mix package
Delavignes Hot Pepper Infused Olive Oil	2 teaspoons cinnamon
Water, as called for on brownie mix package	¼ teaspoon cayenne pepper *optional!

Instructions:

Prepare brownies as directed on package, but substitute Delavignes Hot Pepper Infused Olive Oil for the cooking oil. Add cinnamon and cayenne as desired. Bake in a 13 x 9 inch pan as directed.

Tips from The Olive Oil Factory's Kitchen: For easy removal & cutting we suggest lining the baking pan with parchment paper. Spray lightly with cooking oil. Once brownies are cool, chill them in refrigerator for a couple hours, or overnight. Brownies should pop out of pan and slice easily when cold.