

# MINDO CHOCOLATE BROWNIES

**From the Kitchen of:** Emily Meza-Wilson, CEO and Owner, Mindo Chocolate Makers

**Preparation Time:** 10 minutes | **Cook Time:** 10 minutes | **Yield:** 1 dozen

**Common Allergens:** Milk, Egg

These chocolate brownies deliver a bold cocoa flavor and a perfectly fudgy texture that makes every bite satisfying! Featuring chocolate chunks from Mindo Chocolate Makers, they “capture the true taste of Ecuadorian cocoa, adding complexity and depth of flavor to a classic dessert.”

Founder of Mindo Chocolate Makers, Barbara Wilson, developed this recipe based on other popular brownie recipes, but with a gluten free twist! Pair with locally sourced ingredients, such as butter, eggs, and chocolate, and these brownies are sure to be your go-to decadent treat.

When the Mindo team first started offering brownies in their small cafe, a happy customer reported having a “religious experience” after trying them for the first time!

## INGREDIENTS:

- 1 pound Mindo baking chocolate chunks (77% or pure 100% chocolate preferred)
- 1 pound unsalted butter
- 1 Tablespoon sea salt
- 1 1/4 cups cane sugar
- 8 whole eggs
- 4 ounces oat flour
- 4 ounces rice flour

## INSTRUCTIONS:

- Preheat the oven to 325° F.
- In a small saucepan over low to medium heat, gently melt the chocolate, butter, and sea salt.
- Remove the pan from the heat and add in the sugar.
- Whisk in the eggs, then sift in the oat and rice flours to avoid clumping.
- Pour the batter onto a 9 x 13-inch parchment-lined baking sheet and spread it evenly.
- Bake the brownies at 325° F for about 40-45 minutes, until the brownies appear evenly cooked on the top and the edges are pulling slightly away from the pan. Start checking the brownies for doneness after about 35 minutes of baking.



Cacao pods growing.

Chocolate is made from the tropical plant, **cacao**.

Cacao production often has a high environmental impact because large swaths of tropical rainforests are often cleared to make way for cacao plants. **Palm oil** is also a common ingredient in chocolate, and is known to be a major driver of deforestation and habitat loss.

Additionally, chocolate production has been associated with human rights abuses, such as low wages and child labor.