

El Diablo Red Velvet Saigon Cinnamon Brownies

Ingredients

1 1/3 cups all-purpose flour
1 tsp baking powder
1/2 tsp salt
1 cup unsalted butter
1 cup cocoa powder, unsweetened
2 cups sugar
1 tsp + red food gel
4 eggs, slightly beaten
1 1/2 tsp vanilla
2 tsp ++ Vietnamese Saigon
Cassia Cinnamon

Optional: 3/4 tsp chili powder, dash of cayenne... if you like to heat things up... perhaps start with just pinch, taste and add as you go...



Cream Cheese Frosting (recipe below)

Valentine's Cinnamon Heart Candies, crushed

Directions

Preheat oven to 350° F. Butter a 9×13" glass baking pan. In a medium-sized bowl, blend together flour, baking powder, and salt.

In a large saucepan, melt butter. Remove from heat, then stir in cocoa powder until blended. Stir in sugar. Mix in red food coloring, blending thoroughly. *If using liquid food coloring, you'll need much more than this. Keep adding to reach the desired shade of red. Then stir in 4 eggs until blended. Do not over mix. Add vanilla and cinnamon.

Blend in dry ingredients. Taste and adjust cinnamon as needed.

Pour batter into prepared baking pan. Smooth top.

Bake for approximately 30-35 minutes or until a toothpick inserted in the center comes out clean.

Cool on a wire rack. Move to countertop, using a heart-shaped cookie cutter, cut out heart shapes. Alternate the heart cutter up then down to make fewer scraps.

Put a sheet of parchment or waxed paper under the wire rack. Make the frosting (recipe below) and pour over the brownies.

Crush cinnamon hearts in a plastic bag, smashing with a rolling-pin. While icing is still moist, sprinkle crushed cinnamon valentine's hearts over top.

Cream Cheese Frosting

Ingredients

8 oz Cream Cheese, room temperature
1 -2 cups + powdered icing sugar
2 tbsp + milk
1 tsp vanilla, clear vanilla if you have it

Directions

In a large bowl, cream together the cream cheese and 1 cup icing sugar at a low speed. Add milk and vanilla and blend. Add additional icing sugar until you reach the volume needed for your brownies... about another cup. Drizzle small amounts of milk in until the frosting is thick yet easily runs off a spoon dipped in.

Blood Orange Black Framboise Coulis

Ingredients

3 – 6 oz packages fresh raspberries
1/2 cup sugar
4 tbsp blood orange juice, freshly squeezed (juice from two oranges)
1 cup water
2 tbsp cornstarch
2 tbsp Royal Chambord Liqueur (Black Raspberry Liqueur)

Directions

In a large saucepan, mix together raspberries and sugar. Add orange juice.

Mix cornstarch into one cup of water and add to the saucepan.

Bring to a simmer and boil for about 5 minutes or until sauce has thickened.

Cool then blend with a blender or immersion blender. Strain to remove seeds.

Stir in Black Raspberry Royal Chambord liqueur to taste.
(Coulis recipe adapted from Allrecipes)

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