

CHILI BLEND / True Cinnamon

## CHOCOLATE CHUNK MEXICAN BROWNIES



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FEATURING OUR:  
CHILI BLEND

There is no need to use boxed brownie mixes ever again! This recipe provides a moist, chocolatey brownie that is so easy to make-it is mixed in one pan. The spices used- Chili Blend and True Cinnamon- are just enough to compliment and intensify the chocolate. It's a great treat for your family or your next party/gathering. Go ahead- indulge and enjoy. It's a delicious way to get your chocolate fix!

### Ingredients:

2 sticks (unsalted) butter	1/2 tsp baking powder
2 cups granulated (white) sugar	1/4 tsp salt
2 tsp vanilla extract	1 tsp True Cinnamon
4 eggs, slightly beaten	3/4 tsp Chili Powder Blend
2/3 cup cocoa powder	1 1/2 cups (milk chocolate) chunks
	1 cup flour

### Directions :

Preheat oven to 350 degrees. Spray (with cooking spray) and then line (with parchment paper) a 9 x 9 inch baking pan. Make sure some of the paper hangs over the edge of the pan. Melt the 2 sticks of butter in a saucepan over medium heat (do not boil). After melted, remove the pan from the heat and cool, slightly. Add the sugar, eggs and vanilla to the pan and stir until combined. Add the cocoa powder, flour, baking powder, salt, and spices. Mix (with a spoon) until fully combined. Pour this mixture into the prepared pan. Bake for 20 minutes and then remove from the oven and sprinkle the top of the batter with the chocolate chunks. Return the pan to the oven and bake for an additional 20 minutes. Cool completely, and then lift the brownies from the pan via the parchment paper. Cut into squares and serve.

RANCH BLEND, / Garlic Salt

## VEGGIE PIZZA



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FEATURING OUR:  
RANCH BLEND

This is a very popular recipe that has a number of different versions. You can change the vegetables to whatever you like, and you can use low-fat cream cheese & low-fat sour cream for the base. This version uses our Ranch Blend and Garlic Salt for that perfect flavor to the cream cheese/sour cream base. This is a delicious way to serve veggies and it is a great side dish for any party, pot-luck, picnic or barbecue. Whenever I bring it to a gathering, there is never any left. What a yummy and fun way to get your veggies! Enjoy!

### Ingredients:

2 Crescent Roll Packages (refrigerated, 8 ounce pkgs)	3-4 dashes of hot sauce
8 ounces cream cheese (softened)	4 green onions, chopped
8 ounces sour cream	1 red pepper, chopped into small pieces
2 tsp Ranch Blend	1 cup matchstick carrots
1/4 tsp Garlic Salt	2 cups fresh broccoli, chopped into small pieces
	1 cup shredded sharp cheese

### Directions :

Preheat oven to 350 degrees. Spray a jelly roll pan with non-stick cooking spray. Roll out the crescent rolls to fit into the pan and lay them into the sprayed pan. Prick a few holes into the dough and then place the pan in the preheated oven for 10 minutes. When the dough is lightly golden remove it from the oven and let it cool. Prepare the base of the pizza by combining the cream cheese, sour cream, spices and hot sauce in a bowl. Blend the mixture with a hand held mixer until smooth. Spread this mixture over the cooled dough. Top the cream base with the vegetables as follows: red pepper, green onions, carrots, and broccoli. Top the vegetables with the shredded cheese. Chill the pizza until ready to cut and serve.