



Mini Brownies

Ingredients

- ½ cup of MASECA® corn masa flour
- ½ cup of unsalted butter, melted
- ¾ cup of brown sugar (packed)
- ¼ cup of granulated sugar
- 2 large eggs
- 1 teaspoon of vanilla extract
- ⅓ cup of unsweetened cocoa powder
- ¼ teaspoon of salt
- ¼ teaspoon of baking powder
- ⅓ cup of chocolate chips, plus more for decorating

Preparation

1. Preheat oven to 350°F. Grease or line a mini muffin pan.
2. In a bowl, whisk together melted butter, brown sugar, and granulated sugar until glossy.
3. Whisk in eggs and vanilla until smooth. Stir in cocoa powder until fully incorporated.
4. Add MASECA®, salt, and baking powder. Mix just until combined. Fold in ⅓ cup chocolate chips.
5. Fill each mini muffin cavity about ¾ full. Bake 10–12 minutes. The centers should still look slightly soft. Decorate with remaining chocolate chips while still hot. Transfer to a cooling rack to cool completely. Serve.

Makes 20-24 mini-brownies