



Before “sweet heat” became a popular trend, Mexico’s Mayan culture has long included chiles in their sweet concoctions, balancing indulgent sweetness with savory and spicy flavors.

Tapping into the “sweet heat” movement, we resurfaced popular “sweet heat” combinations like jalapeno and chocolate. The indulgent rich chocolate flavors is perfectly balanced out by the lingering heat from jalapeno. Be warned: these jalapeno chocolate brownies are seriously addicting!



SNI Organic Jalapeno

Jalapeno Chocolate Brownies

Ingredients as Prepared	Grams
Organic Brownie Mix	698
SNI Organic Jalapeno, Ground	1.75

- Instructions:
1. Prepare brownie mix as directed in package
 2. Add in jalapeno powder
 3. Bake brownie mix as suggested on package