

Mexican Chocolate Cake

1/4 cup unsalted butter, melted

1/4 cup vegetable oil

2 tablespoons cocoa powder

1/2 cup water

1 cup flour

1/2 teaspoon baking soda

1 cup sugar

1 teaspoon cinnamon

Pinch cayenne pepper

1/4 cup buttermilk

1 egg

1/2 teaspoon vanilla

Preheat oven to 350 degrees.

In a large mixing bowl combine butter, vegetable oil, cocoa, and water and stir until well combined.

Add the flour, baking soda, sugar, cinnamon, cayenne pepper and mix.

Pour in the buttermilk, egg, and vanilla and then stir carefully until the batter is smooth. Do not overbeat.

Grease a loaf pan and pour the batter into it.

Bake 40 minutes on the middle rack in oven until the center is springy to the touch.

Allow to cool before drizzling with Chocolate Glaze.

For Chocolate Glaze - mix the following together and drizzle over cooled cake.

2 T confectioner's sugar

1 Tablespoon cocoa powder

1 Tablespoon milk (add by the drop to reach drizzling consistency)



Fruit Salsa

1/8 cup frozen berries, thawed
Few slices frozen peach slices, thawed and diced
1 T crushed pineapple
1/2 T raspberry preserve, thinned in food processor

Combine all ingredients in small bowl and stir gently

Cinnamon Sugar Pita Chips

flour tortilla
1 tbsp butter melted
1 tsp granulated sugar
1/4 tsp ground cinnamon

Preheat oven to 350 degrees.

Line a baking sheet with aluminum foil or parchment paper and lightly spray with cooking spray.

In a small bowl combine sugar and cinnamon.

Using pastry brush, cover tortilla with melted butter. Sprinkle on Cinnamon Sugar.

Using pizza cutter, cut each pita into eight equally-sized wedges.

Arrange all wedges in a single layer on prepared sheet.

Bake for 6-8 minutes, or until wedges have crisped up to your liking. Let cool and enjoy!