

Blood Orange Brownie Recipe

4 Tablespoons softened Butter or Margarine
1 cup sugar
½ cup Blood Orange Infused olive oil
1 teaspoon vanilla
2 eggs
½ cup all-purpose flour

1/3 cup Hershey's cocoa
¼ teaspoon baking powder
¼ teaspoon salt
½ cup semi-sweet chocolate mini-morsels
½ cup chopped walnuts (optional)

Heat oven to 350°F. Grease a 9x9 square baking pan. In medium bowl, stir together softened butter

Directions

1. Heat oven to 350°F. Grease 8- or 9-inch square pan.
2. Place softened butter in large bowl. Stir in sugar, Blood Orange olive oil and vanilla. Add eggs, one at a time, beating well with spoon after each addition. Add cocoa; beat until well blended. Add flour, baking powder and salt; beat well. Pour batter into prepared pan.
3. Bake 20-25 minutes 20 to 22 minutes for 8- or 9-inch pan or until brownies begin to pull away from sides of pan. Cool completely.