

MORTON & BASSETT SPICES®

## Orange Chocolate Brownies



- 10 tablespoons butter
- 1 cup white sugar
- 2 teaspoons Morton & Bassett Pure Vanilla Extract
- 2 teaspoons Morton & Bassett Orange Peel
- 2 large eggs
- 1 large egg yolk
- ½ cup all purpose flour
- ½ cup cocoa powder
- 2 ounces semi-sweet chocolate, chopped
- 1 teaspoon flakey salt

Preheat the oven to 325°F. In a saucepan, brown butter over medium heat, about 5-7 minutes. Pour the brown butter over the white sugar in a large mixing bowl. Using a silicone spatula, hand mixer, or stand mixer, mix until the butter and sugar are fully incorporated. Add M&B Pure Vanilla Extract and M&B Orange Peel, mix, and add eggs and egg yolk. Mix together until smooth and creamy. Mix in the flour, cocoa powder, and chopped chocolate. Mix until there are no dry clumps in the batter. Pour into a buttered dish with parchment paper. Top with flakey salt and bake for 25-28 minutes. Allow to cool before slicing.

**Servings: 8 | Active Time: 20 minutes | Total Time: 1 hour 15 minutes**



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