



## **Blood Orange Brownies**

### Ingredients:

1/2 cup plus 1 teaspoon Natural Olive  
Blood Orange Infused Olive Oil  
1 cup white sugar  
1 teaspoon vanilla extract  
2 eggs  
1/2 cup all-purpose flour  
1/3 cup unsweetened cocoa powder  
1/4 teaspoon baking powder  
1/4 teaspoon salt

### Directions:

Preheat oven to 350F. Grease an 8x8 inch baking pan with 1 teaspoon of Natural Olive Blood Orange Olive Oil. In a medium bowl, combine remaining olive oil, sugar & vanilla. Beat egg mixture until well blended. Spread batter evenly into the prepared baking pan.

Bake for 30 to 35 minutes or until the brownie begins to pull away from the edges of the pan.

Let cool on a wire rack before cutting into squares.

See more recipes and products on <http://naturalolivehickory.com/>