

Blood Orange Brownies

Ingredients:

¾ cup cocoa powder
½ teaspoon baking soda
¼ teaspoon salt
2/3 cup Sprigs & Sprouts Blood Orange Olive Oil
½ cup boiling water
2 cups sugar
2 large eggs
2 teaspoons vanilla extract
1 1/3 cup all-purpose flour
1 cup semi-sweet chocolate chips

Directions:

Preheat oven to 350 degrees and line a 9" x 13" baking pan with parchment paper.

In a large bowl, add the cocoa powder, baking soda and salt and whisk together to combine.

To the bowl, add in 1/3 cup of the Blood Orange Olive Oil and the ½ cup of boiling water and then whisk until the mixture is smooth.

Then add in the sugar, eggs, vanilla extra and rest of the Blood Orange Olive Oil and whisk until smooth.

Slowly whisk in the flour, a bit at a time until fully incorporated and the mixture is smooth. Fold the chocolate chips into the mix.

Pour the batter into the pan and bake the brownies in the oven for 35-40 minutes or until an inserted toothpick comes out clean.

Once baked remove from the oven and let the pan cool for at least 30 minutes before slicing.

**You can also use a boxed brownie mix and replace the oil in the recipe for our Blood Orange Olive Oil