

Blood Orange (or Navel Orange) Brownies

Buy a Brownie Box Mix (I like Ghirardelli's) - simply substitute our Blood Orange Olive Oil or Navel Orange Olive Oil instead of vegetable oil. Follow the box directions.

I like to make **Chocolate Cream Cheese Frosting (also made with our Orange Olive Oil)** See recipe below.

INGREDIENTS

- 1/2 cup Orange Olive Oil (Blood Orange or Navel Orange Olive Oil)
- 8 oz. Cream Cheese (Softened)
- 2 teaspoons Vanilla Extract
- 1 pound Powdered Sugar (or 4 cups)
- 1 /2 cup Unsweetened Cocoa Powder

INSTRUCTIONS

1. Add the softened Cream Cheese, the Orange Olive Oil and the Vanilla Extract to a mixing bowl.
2. Mix the three ingredients together on medium speed until they are fully incorporated (about 2 minutes.)
3. Scrape down the sides of the bowl with a spatula..
4. Measure 1 Pound (4 cups) of Powdered Sugar into a separate bowl.
5. Add the Cocoa Powder to the bowl with the Powdered Sugar.
6. Use a fork to whisk the Cocoa Powder and Powdered Sugar.
7. Pour the Cocoa Powder/Powdered Sugar mixture into the mixing bowl with the cream cheese/Olive oil/vanilla mixture.
8. Start your mixer (or electric beater) on the lowest setting and keep it on low until the cream cheese/olive oil and sugar start to come together (about 30 seconds).
9. Stop the mixer and scrape down the sides of the bowl and then increase the speed to medium-high and mix for another 30-45 seconds so the frosting begins to get light and fluffy.
10. Taste your frosting and see if it is the correct consistency.