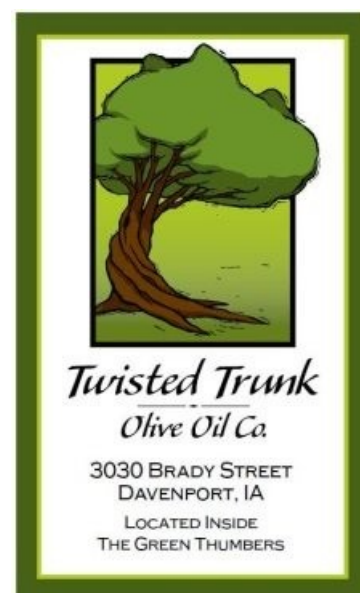


Blood Orange Olive Oil Brownies

- 1 cup Orange Olive Oil
- 1 1/4 cups (9oz/260g) white sugar
- 1 cup packed light brown sugar
- 4 large eggs, at room temperature
- 1 tablespoon pure vanilla extract
- 3/4 teaspoon salt
- 1 cup all purpose flour
- 1 cup good quality, unsweetened cocoa powder
- 1 cup roughly chopped chocolate or large chocolate chips



Preheat oven to 350°F.

Lightly grease an 8x12-inch baking pan with some Orange Olive Oil. Line with parchment paper (or baking paper); set aside.

Combine Orange Olive Oil and sugars together in a medium-sized bowl. Whisk well to combine. Add the eggs and vanilla; beat until lighter in color (another minute).

Sift in flour, cocoa powder and salt. Gently fold the dry ingredients into the wet ingredients until JUST combined (do NOT over beat as doing so will affect the texture of your brownies).

Fold in 3/4 of the chocolate pieces.

Pour batter into prepared pan, smoothing the top out evenly, and top with remaining chocolate pieces.

Bake for 25-30 minutes for just under-done brownies (fudgier texture) or until the center of the brownies no longer jiggles and is JUST set to the touch.

OR 35-40 minutes if you like your brownies well set and firm. NOTE: Brownies will continue baking and set in the hot pan out of the oven. If testing with a toothpick, the toothpick should come out dirty for fudge-textured brownies.

After 15-20 minutes, carefully remove them out of the pan and allow to cool to room temperature before slicing into 16 brownies. They set while they cool.