



Blood Orange Fudge Brownies

Prep Time: 40 minutes

Servings: 20 small brownies

Ingredients

- 1 ½ C walnuts, roughly chopped
- 9 oz bittersweet chocolate pieces
- ⅔ C **Gustare Blood Orange EV Olive Oil**
- 4 eggs
- ¾ C almonds, ground in food processor
- 1 C granulated sugar
- 1 T finely grated orange zest
- 1 t baking soda
- ½ C all purpose flour

Directions

Preheat oven to 350°. Lightly grease an 8x10 baking dish with Gustare Blood Orange EV Olive Oil.

Place chocolate in the top of a double boiler, melt. Stir in olive oil. Remove from heat and set aside to cool slightly.

In a medium bowl, combine eggs, ground almonds, sugar and zest. Add to melted chocolate and stir to blend. In a separate bowl, combine baking soda and flour and sift into the chocolate mixture.

Stir to blend. Stir in chopped walnuts. Pour batter into prepared pan.

Bake 20-25 minutes. Remove and let stand for 5 minutes, then unmold to cooling rack. Cool, cut into squares and enjoy!

to taste, to enjoy, to savour

www.gustareoliveoil.com