



Chocolate Orange Brownies

Soft fudgy brownies with a delicious citrus twist.

Course	Cookies/Dessert
Cuisine	American
Keyword	brownies

Prep Time	30 minutes
Cook Time	30 minutes
Total Time	1 hour

Servings	24 servings
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Ingredients

- 3/4 cup all-purpose flour
- 2 tablespoon cocoa powder
- 1/4 teaspoon salt
- 1/2 cup butter
- 5 squares unsweetened chocolate
- 3/4 c up granulated sugar
- ¼ cup light brown sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- 3/4 cup semisweet chocolate chips
- zest of one large orange **finely minced**

Instructions

1. Lightly grease and line a 9x9 baking pan with parchment paper.
2. Sift together flour, cocoa and salt.
3. Melt together butter and unsweetened chocolate over low heat. Remove from heat and cool to lukewarm.
4. Add eggs, vanilla and sugars. Stir very well until sugars are dissolved.
5. Gently fold in dry ingredients. Then fold in the zest of one large orange, finely grated and chopped
6. Pour batter into a 9 inch square baking pan that has been lightly greased and lined with parchment paper. Sprinkle the top of the batter with the chocolate chips.
7. Bake for about a half hour at 350 degrees F or until the surface of the center of the brownies appears dry and firm. Toothpick test will not work for this recipe but it will tell you if the middle is still liquid. Do not over bake these brownies or they will be dry rather than moist and chewy.
8. Cut into squares when completely cool.