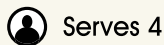


# Blood Orange Olive Oil Brownies

- 1 cup light brown sugar, packed
- $\frac{2}{3}$  cup all purpose flour
- $\frac{1}{2}$  cup unsweetened cocoa
- $\frac{1}{3}$  cup **B.R. Cohn Blood Orange Olive Oil**
- 2 large eggs
- 1 tbsp milk
- 1  $\frac{1}{2}$  tsp pure orange extract
- 1 tsp baking powder
- $\frac{1}{4}$  tsp salt

Preheat oven to 350 degrees. Lightly grease an 8-inch square baking pan. Mix together flour, cocoa, baking powder and salt, then set aside. Beat remaining ingredients, including **B.R. Cohn Blood Orange Olive Oil**, in a mixing bowl on medium speed until well combined. Add flour mixture, mixing on low speed until just combined. Pour batter into pan and bake 22 – 25 minutes, or until brownies begin to slightly pull away from the sides of the pan. Cool in pan on baking rack and cut into 9 squares.

With its citrus finish, **B.R. Cohn Blood Orange Olive Oil** accentuates the chocolate in this simple recipe while reducing the amount of saturated fat found in traditional brownies.



# B.R. COHN WINERY & OLIVE OIL COMPANY



Since its founding in 1990, the B.R. Cohn Olive Oil Company has greatly contributed to the emergence of California olive oil as a global competitor, winning numerous local and international awards as well as accolades from the gourmet world. Please come and visit the beautiful B.R. Cohn Winery & Olive Hill Estate Vineyards. Explore the rare 140-year old Picholine olive groves and discover our unique history.



🏠 15000 Sonoma Hwy., Glen Ellen, CA 95442

☎️ (800) 330-4064 ext. 117

🖱️ [www.brcohnoliveoil.com](http://www.brcohnoliveoil.com)

OLIVE OILS • GOURMET VINEGARS & FOOD PRODUCTS • ULTRA PREMIUM WINES