

Blood Orange Fudge Brownies



Prep Time: 15 minutes

Cook Time: 20-25 minutes

Servings: 20 small brownies

Ingredients

- 9 ozs. bittersweet chocolate pieces
- $\frac{2}{3}$ cup Gustare [Blood Orange Extra Virgin Olive Oil](#), plus more for greasing pan
- 4 eggs
- $\frac{3}{4}$ cup almonds, ground in food processor
- 1 cup granulated sugar
- 1 tbsp. finely grated orange zest
- 1 tsp. baking soda
- $\frac{1}{2}$ cup all purpose flour
- 1 tsp. ground cinnamon
- $\frac{1}{2}$ tsp. chili powder
- 1 cup walnuts, roughly chopped

Directions

1. Preheat oven to 350 degrees. Lightly grease an 8x10 baking dish with Gustare Blood Orange olive oil.
2. Place chocolate in the top of a double boiler, melt. Stir in olive oil. Remove from heat and set aside to cool slightly.
3. 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, flour, cinnamon, and chili powder and sift into the chocolate mixture.
4. Stir to blend. Stir in chopped walnuts. Pour batter into prepared pan.
5. Bake 20-25 minutes. Remove and let stand for 5 minutes, then unmold to cooling



rack. Cool, cut into squares and enjoy!