

BLOOD ORANGE OLIVE OIL BROWNIES

Serves 8

4 oz. Unsweetened Chocolate
1 Cup Flour
¾ tsp. Salt
1 tsp. Vanilla
½ Cup Butter
1 oz. Bitter Sweet Chocolate
1 tsp. Baking Powder
4 Eggs
2 Cups Sugar
½ Cup Blood Orange Olive Oil *
1 Cup chopped walnuts. opt
8 oz. Sweet Cheeks Pinot Noir

Directions:

Heat an oven to 350°. In a double boiler melt both Chocolates and then set aside to cool.

Mix flour, salt, baking powder and sugar.

Melt butter and add olive oil. Add the eggs one at a time, combining after each egg.

Add vanilla and then the chocolate. Mix thoroughly.

Fold the dry ingredients and nuts into the chocolate mixture. Don't over mix.

Pour brownie mixture into a greased and floured 8 x 8 pan and bake for 25-30 mins.

Cut warm brownie and serve over vanilla bean ice cream along with a glass of Sweet Cheeks Winery 2008 Barrel Select Syrah.

* Blood Orange Olive oil can be found in the Eugene area at:

Olive Grand located at 1041 Willamette Street Eugene, Oregon 97401 541-685-1000

or online at www.queencreekolivemill.com

Cheers!