

Chocolate-Orange Brownies

Ingredients

- Non-stick vegetable oil spray
- 1/2 cup boiling water
- 6 tablespoons natural unsweetened cocoa powder
- 1 1/4 cups (packed) dark brown sugar
- 3/4 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 large eggs
- 10 tablespoons (1 1/4 sticks) unsalted butter, melted, cooled
- 1 tablespoon finely grated orange peel
- 1/2 teaspoon vanilla extract

Preparation

Pre-heat oven to 350 degrees. Spray a 9x9x2-inch metal baking pan with non-stick spray. Whisk 1/2 cup boiling water and cocoa powder in a small bowl to blend. Whisk sugar, flour, baking soda, baking powder, and salt in a medium bowl to blend. Whisk eggs in large bowl. Add butter, orange peel, and vanilla; whisk to blend. Whisk cocoa mixture into egg mixture. Add flour mixture; stir just to blend. Transfer to prepared pan.

Bake brownies until tester inserted into center comes out with a few moist crumbs attached, about 30 minutes. Let cool completely in pan on rack. Cut into 16 squares and serve. *Adapted from Homepage Cafe.*