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Make ordinary brownies extraordinary with our Blood Orange Avocado Oil.   
  
The orange kick enhances the chocolate flavor and gives it a unique twist!

**Ingredients:**

1⁄2 cup vegetable oil  
1 cup sugar  
1 teaspoon vanilla extract   
2 large eggs  
1⁄4 teaspoon baking powder  
1⁄3 cup cocoa powder  
1⁄4 teaspoon salt  
1⁄2 cup flour  
  
**Directions:**  
  
1. Preheat oven to 350.

2. Mix oil and sugar until blended.

3. Add eggs and vanilla, then stir until combined.

4. Mix all dry ingredients in a separate bowl.  
5. Stir dry ingredients into the oil/sugar mixture.

6. Pour into greased 9 x 9 square pan.  
7. Bake for 20 minutes.

Recipe taken from Pacifica Culinaria’s website at [www.pacificaculinaria.com](http://www.pacificaculinaria.com).

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