

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).

Reprinted by Pyke’s Pantry at [www.pykespantry.com](http://www.pykespantry.com).