

## Brownies (Olive Oil – NO Butter)

- 1/2 cup Migliore Gourmet Butter flavored olive oil
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1/3 cup unsweetened cocoa powder
- 1/2 cup all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder

### Frosting:

- 3 tablespoons Migliore Gourmet butter flavored olive oil
- 3 tablespoons unsweetened cocoa powder
- 1 tablespoon honey
- 1 teaspoon vanilla extract
- 1 cup confectioners' sugar

### Directions

1. Preheat oven to 350°. Grease and flour an 8-inch square pan.
2. In a large bowl, add butter olive oil and stir in sugar, eggs, and 1 teaspoon vanilla. Beat in 1/3 cup cocoa, 1/2 cup flour, salt, and baking powder. Spread batter into prepared pan.
3. Bake in preheated oven for 25 to 30 minutes. Do not overcook.
4. To Make Frosting: Combine 3 tablespoons butter olive oil, 3 tablespoons cocoa, honey, 1 teaspoon vanilla extract, and 1 cup confectioners' sugar. Stir until smooth. Frost brownies while they are still warm.

You may substitute the butter flavored olive oil with Migliore Gourmet Blood Orange Olive Oil.