

Olive Oil BROWNIES

½	lb.	Bittersweet chocolate
10	Tbls.	olive oil
4		eggs
¾	cup	ground almonds
1	cup	sugar
		zest of 1 orange
1	tsp.	baking soda
½	cup	all-purpose flour
2 ½	cups	walnuts, coarsely chopped
1	cup	bittersweet chocolate chips

1. Preheat oven to 350 degrees F. Grease an 8x10 inch rectangular baking pan.
2. Break the chocolate into pieces and place in the top of a double boiler to melt. Add the olive oil and stir to blend. Remove from heat and set aside.
3. In another bowl, combine the eggs, ground almonds, orange zest and sugar. Add to the melted chocolate and stir to blend.
4. In another bowl, combine the baking soda and flour. Sift into the chocolate mixture. Stir to blend. Add the walnuts and chocolate chips and blend.
5. Transfer the batter to the prepared pan and bake for 20 to 25 minutes. Remove pan from oven and cool on rack. Cut into 3" squares for serving. Best when served cold.

Yield: ¼ sheet pan = 12 servings