

Chocolate Orange Brownies

Brownies:

1 cup butter, softened
2 cups sugar
1/3 cup cocoa powder
4 eggs
1 1/2 cup flour
1 tsp salt
2 tsp vanilla

Orange frosting:

1/2 cup butter, softened
3 cups powdered sugar
3 Tbsp milk
1 1/2 tsp orange extract
red & yellow food coloring

Chocolate topping:

2 cups semi-sweet or milk chocolate chips
3/4 cup butter

Preheat oven to 350. Beat together butter, sugar, and cocoa. Add eggs, one at a time, mixing after each addition. Add flour, salt, and vanilla and mix well. Spread onto a greased cookie sheet (10x15x1). Bake for 22-25 minutes. Cool for about 30 minutes before frosting.

To make orange frosting, mix together butter, powdered sugar, milk, and orange extract. Add 10 drops of yellow food coloring and 3 drops of red food coloring to get the pale orange color. Frost brownies and place in the freezer for about 20 minutes.

To make chocolate topping, melt chocolate chips and butter in the microwave at 30 second intervals until melted, stirring in between. Spread over frosting. Place in the refrigerator to set.

Makes about 35 brownies