

Guatemala Orange Brownies

Ingredients

1 1/2 cup flour
2 cup sugar
1 tsp salt
1 cup butter, softened
4 eggs
2 tsp orange extract
1 tsp orange zest

Preheat oven to 350°F

Beat the butter, sugar, orange extract and zest in a mixing bowl until creamy. Add egg one at a time. Add the dry ingredients mix it well. Bake in 9x13 buttered and floured pan, for 30 minutes.

For Frosting:

1 cup confectioners (powdered) sugar
2 TBSP orange juice (from the orange you zested)
1 tsp orange zest

While brownies are still warm, pierce all over with fork, Pour frosting over entire pan.