



Raspberry Marble Brownies

Ingredients:

Brownies

4 oz. semisweet chocolate
½ cup Blood Orange Olive Oil
1 egg
¼ cup granulated sugar
2 tsp Raspberry Dark Balsamic Vinegar
1 ¾ cups all-purpose flour

Topping

1 cup raspberry jam
¼ cup Raspberry Dark Balsamic Vinegar
1 cup all-purpose flour
2/3 cup granulated sugar
½ cup Blood Orange Olive Oil

Directions:

Preheat the oven to 325 degrees F. Grease a 9x13 -inch baking pan.

For the brownies: In a saucepan, melt the chocolate with the Blood Orange Olive Oil, stirring until smooth. Add the egg, sugar, and balsamic, mixing well to combine. Gently fold in the flour and pour into the prepared pan.

For the topping, mix the raspberry jam with the balsamic and dot it over the top of the brownie mixture. Use a toothpick to swirl the jam into the brownies for a marbled effect. Bake for 15 minutes.

In a small bowl, mix together the flour, sugar, and olive oil until it resembles coarse oat meal. Sprinkle over the top of the brownies and

bake for 15 minutes more. Allow to cool before cutting into 12-15 pieces. These will keep in an airtight container in the fridge for 1 week.

Variation:

Instead of Raspberry Dark Balsamic, use Black Cherry or Dark Chocolate Balsamic.

Author, Emily Lycopulus: The Olive Oil & Vinegar Lover's Cookbook

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