

Orange Brownies

1 1/2 c. all-purpose flour
2 c. sugar
1 tsp. salt
1 c. (2 sticks) butter, softened
4 eggs
2 tsp. pure orange extract
1 tsp. grated orange zest

Glaze

1 c. confectioners' sugar
2 Tbsp. orange juice
1 tsp. grated orange zest

Preheat oven to 350 degrees F.

Grease a 13 x 9 x 2 pan and set aside. In a mixing bowl, stir together flour, sugar and salt. Add butter, eggs, orange extract and orange zest and beat with a handheld electric mixer until well blended. Pour batter into prepared pan and bake for 30 minutes, or until light golden brown and set. Remove from oven and pierce top of entire cake with a fork.

Glaze: Combine all ingredients in a bowl, stirring until smooth. Pour glaze over cake while still warm. Cool cake and cut into squares.

Courtesy of Paula Dean, 2003 Television Food Network, Recipe given to her by Robin Wilson, Altamonte Springs FL.