

Orange Brownies

Amount	Measure	Ingredient - Preparation Method
1 1/2	cups	all-purpose flour
2	cups	sugar
1	teaspoon	salt
1	cup	butter - softened
4		egg
2	teaspoons	pure orange extract
1	teaspoon	orange zest - grated
		Frosting
8	ounces	cream cheese - softened
4	tablespoons	butter - softened
1	pound	powdered sugar
2	tablespoons	orange zest
2	tablespoons	orange juice

Sift together flour, sugar, and salt in a bowl. Add butter, eggs, orange extract, and orange zest. Using a handheld electric mixer, beat until well blended. Pour batter into prepared pan and bake for 30 minutes, or until light golden brown and set. Remove from oven, allow to cool and pierce all over with a fork. Frost.

In a large mixing bowl, whip the butter and cream cheese together with a hand-held mixer. Gradually beat in powdered sugar until combined and smooth. Beat in zest and juice.

Yield: "24"