

## Dutch Cocoa Olive Oil Brownies

### Ingredients:

- Cooking spray
- 1 cup flour
- 3/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1/3 cup boiling water
- 1/3 cup unsweetened Dutch-process cocoa powder
- 1/2 cup olive oil
- 4 ounces unsweetened chocolate, melted
- 1 large egg, room temperature
- 1 tablespoon vanilla extract
- 3/4 cup dark brown sugar
- 1/3 cup sugar
- 3/4 cup chocolate chips
- Sea salt for garnish



### Directions

1. Preheat oven to 350°F. Spray an 8 X 8-inch baking pan with cooking spray and line with parchment paper. Set aside.
2. Combine flour, salt, and baking powder in a medium bowl. Set aside.
3. Whisk water and cocoa powder in a large bowl until smooth. Whisk in olive oil, melted chocolate, egg, and vanilla extract. Whisk in sugars. Stir in flour mixture and chocolate chips.
4. Transfer mixture into the prepared baking pan, spreading evenly. Sprinkle sea salt evenly over the top.
5. Bake 20–25 minutes. Allow to cool on a cooling rack before cutting and serving.

*Makes 9 servings*

***To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.***