

# ORANGE MOCHA WALNUT BROWNIES



## Batter

- 1 cup Unsalted butter
- 4 oz. Unsweetened baking chocolate
- 2 Eggs, large
- 2 cups Sugar
- 1 tsp. Vanilla
- ¼ cup Orange juice
- 2 tsp. Orange zest
- 1½ cups **San Antonio River Mill® Brand Sopaipilla Mix**
- 1¼ cups Bittersweet chocolate chips
- 1¼ cups Walnuts, coarsely chopped

## Garnish

- ¼ cup Powdered sugar

1. **PREHEAT** oven to 350° F.
2. **GREASE** and flour a 9"x13" baking pan.
3. Batter: **MELT** butter and chocolate in a small pan over low heat stirring constantly. **SET** aside.
4. **BEAT** eggs in a medium bowl until thick and lemon-colored.
5. **ADD** sugar and vanilla, mix well.
6. **STIR** in the butter and chocolate mixture, orange juice and zest; beat again.
7. **ADD** *Sopaipilla Mix* slowly.
8. **FOLD** in chocolate chips and walnuts.

Continued on reverse side.



## RECIPE COLLECTION

Featuring San Antonio River Mill Brand® Gourmet Baking Mixes sold in the Guenther House Store and at [guentherhouse.com](http://guentherhouse.com)

## RECIPE CONTINUED

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9. **POUR** batter into prepared pan.
10. **BAKE** 25-30 minutes or until toothpick comes out clean.
11. **COOL** completely.
12. Garnish: **DUST** with powdered sugar.

**YIELD:** 10-12 brownies

**Prep Time:** 30 minutes

**Bake Time:** 25-30 minutes

**Total Time:** 1 hour



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