

## **Blood Orange Brownies with Raspberry Balsamic Reduction**

### **Blood Orange Brownies**

- 1 box of Duncan Hines Dark Chocolate Brownie Mix
- Substitute the 1/3 cup of vegetable oil with Blood Orange Extra Virgin Olive Oil
- Bake as directed on the box.

### **Raspberry Balsamic Reduction**

- 1 cup of Raspberry Balsamic Vinegar
- Place 1 cup of Raspberry Balsamic in a small saucepan and heat on low to a simmer for about 15 minutes.
- Let the balsamic cool in the pan. It will thicken more as it cools.
- Just before serving, place a small scoop of vanilla ice cream on top of the brownie.
- Raspberry Balsamic on top of the ice cream.