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Brownies V

By: Peggy Sue
"A delicious moist brownie that you can either make with Grand Marnier, orange or raspberry flavor! "


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Prep Time:	Cook Time:	Ready In:
10 Min	45 Min	1 Hr

Servings [\(Help\)](#)

 ☒ US ☐ Metric

Calculate

Original Recipe Yield 32 brownies

Ingredients

1 cup [butter](#)

8 (1 ounce) squares unsweetened baking chocolate

4 eggs

1 1/2 cups packed [brown sugar](#)

1 1/2 cups white [sugar](#)

2 teaspoons vanilla extract

2 teaspoons orange zest

6 tablespoons brandy-based orange liqueur (such as Grand Marnier®)

1 1/2 cups all-purpose flour

1 cup semisweet chocolate chips

1 cup chopped walnuts (optional)

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking dish.
- In a medium saucepan over medium heat, melt butter. Stir in the unsweetened chocolate squares and stir until completely melted and smooth. Remove from heat and set aside to cool.
- In a large bowl, beat eggs until light and fluffy, gradually adding brown sugar and white sugar. Continue to beat for about 3 minutes. Stir in the melted chocolate mixture, vanilla, orange zest and Grand Marnier. Slowly add flour, mixing on low speed, then fold in the chocolate chips and nuts by hand. Spread the batter evenly into the prepared pan.
- Bake for 45 minutes in the preheated oven, or until sides are slightly dry and the top feels firm to the touch. Allow brownies to cool before cutting into squares. These can be stored covered at room temperature.

Nutritional Information [+](#)

Amount Per Serving Calories: **251** | Total Fat: **14.1g** | Cholesterol: **42mg**
Powered by ESHA Nutrient Database


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★★★★★ Reviewed on Apr. 4, 2003 by JEANNIE_F [+](#)
These were not good at all. I made them with the Grand Marnier, which made them taste very...

★★★★★ Reviewed on Apr. 1, 2009 by martha59 [+](#)
I didn't have any special liqueurs on hand, so I used seedless jam instead! I also used milk...

★★★★★ Reviewed on May 24, 2006 by CookinCaro [+](#)
This recipe is fabulous! I did a search on the site for "unsweetened baking chocolate" which...

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★★★★★ Reviewed on Apr. 4, 2003 by BATESMEL [+](#)
I didnt use the orange zest, grand marnier or the nuts &* I used Sherffen-Berger chocolate bar...

★★★★★ Reviewed on Feb. 24, 2012 by Angie [★](#) [+](#)
These turned out really well but as usual I tweaked them a little bit. I didn't have orange...



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