**PAULA DEEN'S CITRUS BROWNIES**

These have the texture of a brownie, but they're orange instead of chocolate!

Prep Time15 minutes

Cook Time30 minutes

Total Time45 minutes

**BROWNIES:**

* 3/4 cups all purpose flour
* 1 cups granulated white sugar
* 1/2 teaspoon salt
* 1/2 cup butter, at room temperature
* 2 large eggs
* 1 teaspoons pure orange OR Lemon extract
* 1 teaspoon grated orange zest

**GLAZE:**

* 1/2 cup powdered sugar (measure, then sift)
* 1 tablespoons freshly squeezed orange juice
* 1/2 teaspoons finely grated orange zest

**INSTRUCTIONS**

* Preheat oven to 350°F. Spray a 9x9-inch pan with nonstick spray.

**PREPARE THE BROWNIES:**

* In a mixing bowl, whisk together the flour, sugar and salt. Add the butter, eggs, orange extract and orange zest and beat with hand mixer until well-blended. Pour the batter into the prepared pan and bake for 20-30 minutes, or until light golden brown and set. Remove from oven and pierce the top of entire cake with a skewer or a fork.

**PREPARE THE GLAZE:**

* Combine all of the glaze ingredients in a bowl, stirring until smooth. Add more juice, if needed to create a pouring consistency. Pour the glaze over the cake. Cool the cake and cut into 24 squares.