

“Best Ever” Brownies

Brownies

- 1/2 cup butter or margarine
- 1 cup sugar
- 1 tsp. vanilla extract
- 2 eggs
- 1/2 cup all-purpose flour
- 1/3 cup cocoa
- 1/4 tsp. baking powder
- 1/4 tsp. salt
- 1/2 cup chopped nuts (optional)

1. Stir together butter, sugar, and vanilla in large bowl.
2. Add eggs; beat well.
3. Combine flour, cocoa, baking powder and salt; gradually add to butter mixture, beat until well blended. Stir in nuts.
4. Spread in greased 9 inch square pan and bake 20-25 minutes at 350 degrees or until brownies begin to pull away from sides of pan.
5. Cool; frost with Creamy Brownie Frosting.

Creamy Brownie Frosting

- 3 tbsp. butter or margarine, softened
- 3 tbsp. cocoa
- 1 tbsp. light corn syrup or honey
- 1/2 tbsp. vanilla extract
- 1 cup powdered sugar
- 1-2 tbsp. milk

1. Beat butter, cocoa, corn syrup, and vanilla.
2. Add powdered sugar and milk; beat until spreadable.