

## Brownies

This has been our go-to recipe for brownies for the last 30 years.

### Ingredients

4 ounces unsweetened chocolate (Baker's Chocolate squares)  
¾ cup butter  
2 cups sugar (a variation is 1½ cups sugar, ½ cup brown sugar)  
3 eggs  
1 teaspoon vanilla  
1 cup flour  
1/8 teaspoon salt  
½ cup to 1 cup chopped walnuts (optional)

### Directions

1. Preheat oven to 350°.
2. Lightly grease and flour 8 inch pan (or foil in the pan for easy removal)
3. Melt the butter and the chocolate.
4. Mix in the sugar and vanilla.
5. Allow to cool. Add the eggs.
6. Add the flour and salt.
7. Bake at 350° for 30 to 40 minutes (a toothpick should come out with a few moist crumbs)
8. If you used foil, remove from the pan and let them cool before cutting into squares.

**From:** Baker's



4 ounce chocolate cost is about \$2.00