Aunt Carol’s Signature Brownie Recipe

This recipe produces a cake-like brownie that crumbles. If you prefer a brownie that is moist, use an additional 3 tablespoons of butter.

**Ingredients:**
- 2 oz. unsweetened baking chocolate
- 1 stick (1/4 pound) butter or margarine
- 2 eggs
- 1 cup sugar
- ½ cup flour
- ½ tsp. baking powder
- ¼ tsp. salt
- 1 tsp. vanilla
- 1 cup nuts, optional

- Preheat oven to 350 degrees. Using soft margarine, thoroughly grease and lightly flour a 9-inch-square baking dish. Set aside.

- In a large saucepan, soften the stick of butter or margarine over low heat. Add baking chocolate to the pan and melt together.

- Allow the mixture to cool, and then beat in the two eggs, one at a time, until they are combined.

- In a separate bowl, combine sugar, flour, baking powder, and salt, and mix well. Then, slowly add the dry ingredients to the saucepan and stir until thoroughly moistened. Add the nuts and stir again.

- Spread the batter evenly in the baking dish. Set a timer for the brownies to bake approximately 30 minutes at 350 degrees, and check at the time signal (don’t try to hasten cooking by setting your oven at a higher temperature; the correct temperature is important). The sign that brownies are done is that a toothpick stuck into the center comes out clean. Cool on a rack and serve! (Hint: Recommend eating with haste, before they all disappear, without a crumb remaining!)