

Fudge Brownies

1/2 cup butter or margarine

1 cup Granulated sugar

1 Teaspoon Vanilla

2 eggs

2-1 ounce squares un-sweetened Choc (or 6 tabs. Cocoa and 2 tabs butter)

melted and cooled

3/4 cup sifted all purpose flour

3/4 cup nuts (chopped) Oven 350°



In sauce pan melt butter & Chal squares  
or 6 table Cocoa and 2 Table butter. Remove  
from heat. stir in sugar. Blend eggs one  
at a time. Add Vanilla. Stir in flour  
and  $\frac{1}{2}$  cup Chopped nuts. Spread in greased  
8x8 pan. Bake  $350^{\circ}$  30 min. Be careful  
not to overbake. Cool. Spread with Chal  
frosting. Chop  $\frac{1}{4}$  cup nuts fine. Drop  
over frosting. (Frosting) 2 table butter  
melted. add 3 table Cocoa and  $\frac{1}{2}$  cup  
powder sugar - mix with milk until  
ready to spread over brownies