

Tania's Brownies

1 ½ cups melted butter or margarine
3 cups sugar
3 tsp vanilla extract
6 eggs
1 ½ cups flour
1 cup cocoa powder
¾ tsp baking powder
¾ tsp salt

Heat oven to 350 degrees. Grease 9 X 13 baking pan. In a large bowl, blend butter, sugar, and vanilla. Add eggs and blend in. Add dry ingredients, beating until well blended.

Bake until brownies pull away from the edge of the pan. Cool completely. Frost with a creamy brownie frosting.

Creamy Brownie Frosting

6 Tbs softened butter or margarine
6 Tbs cocoa
2 Tbs light corn syrup or honey
1 tsp vanilla extract
2 cups confectioner's sugar
2 to 4 Tbs milk

Beat together cocoa, corn syrup and vanilla. Add confectioner's sugar and milk and beat to spreading consistency. (Makes about 2 cups of frosting.)

Hints:

Use real vanilla extract.

Chill brownies in refrigerator after frosting and they will cut nicely into squares.

These brownies freeze very well if you want to make them ahead of time.