

FANTASTIC FUDGE BROWNIES

MEN LOVE THEM - SO DO CHILDREN,
(AND MOMS NOT ON DIETS!).

- 1 CUP BUTTER
- 2 CUPS SUGAR
- 4 HEAPING TBSPS. COCOA
- 4 EGGS, BEATEN
- 1 CUP FLOUR
- 1 CUP WALNUTS, CHOPPED
- 1 TSP. VANILLA

ICING

- 2 CUPS ICING SUGAR
- 2 TBSPS. BUTTER
- 2 TBSPS. COCOA
- 2 TBSPS. BOILING WATER
- 2 TSPS. VANILLA

CREAM SUGAR, COCOA AND BUTTER. ADD BEATEN EGGS AND VANILLA. ADD FLOUR AND FOLD IN WALNUTS BAKE IN GREASED 9" X 13" PAN AT 350° FOR 40 TO 45 MINUTES. TOP WILL APPEAR TO BE UNDERDONE (FALLS IN MIDDLE) BUT DON'T OVERCOOK. SHOULD BE MOIST AND CHEWY. ADD ICING IMMEDIATELY AFTER REMOVING FROM OVEN SO IT WILL MELT INTO A SHINY GLAZE.

ICING - MIX INGREDIENTS TOGETHER WITH ELECTRIC BEATER WHILE BROWNIES ARE COOKING.