



Katie's Brownie Recipe

What you'll Need:

- 1 Cup unsweetened cocoa powder
- 2-1/2 Cups granulated sugar
- 6 Large eggs
- 1-1/2 cups all-purpose flour
- 1 Tbsp vanilla extract
- 1/4 tsp salt
- 1-1/2 Cups walnut pieces
- 2 oz. Unsweetened chocolate(chopped)
- 1 1/2 Cups melted butter

Frosting (optional) Our grandchildren like them frosted.

- 1 /4 Cup butter (cut into small pieces)
- 1-1/2 Cups confectioners sugar (sifted)
- 3 Tbsp milk
- 1 tsp Vanilla extract
- 13x9x2 inch baking pan
- Parchment paper (or foil)
- Nonstick cooking spray
- 2 Large mixing bowls
- Medium microwaveable bowl
- Whisk
- Electric mixer

Before you Start: Preheat oven to 350°

Let's Make it! Line the baking pan with parchment paper or foil, (letting it extend over the ends about two inches this will keep the brownies from sticking) spray the inside lined pan with cooking spray. Pour 1 ½ cups melted butter into large mixing bowl and whisk in cocoa until smooth; let stand 15 minutes to cool. Whisk granulated sugar into chocolate mixture until well blended. Add eggs, whisking after each addition until blended. Add flour, 1 tsp vanilla and salt then mix well. Add walnut pieces and stir well. Spread mixture evenly into prepared pan. Bake for about 45 to 50 minutes (or until toothpick inserted in center comes out clean). Cool completely in the pan. When the brownies are cooled prepare the frosting.

In a medium microwavable bowl, combine the chocolate and 1/4 cup butter and heat in the microwave on med-med high (microwaves vary in temperature) until melted (about 1-1 ½ minutes) and stir until smooth. Pour chocolate mixture carefully into a large bowl. Add confectioners' sugar, milk and 1 teaspoon vanilla extract. Using electric mixer beat on low until blended. Increase speed to medium, medium-high and beat until frosting is smooth and spreadable. Spread evenly over Brownies. Remove the brownies from the pan by lifting the foil or cooking parchment by the extended ends (like handles) they will lift out easily and no more partial brownies left in the pan 😊 . Place on a cutting board or large plate and cut into squares. Makes about 20 small brownies.