

BEST-EVER BROWNIES

Jeannette Sill's



$\frac{3}{4}$ cup cocoa
1 cup margarine (two sticks)
4 eggs
2 cups sugar
1 teaspoon vanilla
1 cup flour
 $\frac{1}{4}$ teaspoon salt
2 cups nuts, chopped

Melt margarine, stir in cocoa.

Beat sugar and eggs until foamy (can take about 10 minutes).

Stir in vanilla and chocolate mixture, then flour and salt, followed by the nuts.

Bake in two pans (8x8x2) or one pan (9x13).

350 degrees for 30 minutes.



Special Bridal Shower Edition
Lisa & Ryan (2006)