

Dark Cocoa Brownies (from Sue's mom)

Ingredients

Note: This can be made in either an 8" square pan or a 9" x 12" pan. The amount needed for each ingredient is specified for the pan size, respectively.

- $\frac{1}{3}$ cup or $\frac{2}{3}$ cup flour
- $\frac{1}{4}$ cup + 2 Tbs or $\frac{3}{4}$ cup cocoa powder
- $\frac{1}{2}$ tsp or 1 tsp baking soda
- $\frac{1}{2}$ tsp or 1 tsp salt
- 2 eggs or 4 eggs
- 1 cup or 2 cups sugar
- $\frac{1}{2}$ cup or 1 cup butter
- 1 tsp or 2 tsp vanilla
- $\frac{1}{2}$ cup or 1 cup chopped walnuts



Preparation

1. Preheat oven to 350°
2. Add cocoa to flour, baking powder and salt, mix thoroughly
3. In a separate bowl, beat the eggs until light and add the sugar, beating well
4. Add melted butter, when well blended, stir in dry ingredients
5. Mix in nuts and vanilla
6. Bake in greased pan for 30-35 minutes
7. Cool and serve