

Old Time Brownies

Preheat oven to 350 F/175C

1/2 cup/125 ml butter
1/4 cup/60 ml cooking cocoa
1/2 cup/125 ml sugar
2 eggs
1/2 tsp/2.5 ml vanilla extract
3/4 cup all purpose flour
1/2 tsp/2.5 ml baking powder
1/4 tsp/1 ml salt
3/4 cup 200 ml ground walnuts

Melt butter and add cocoa, cook until smooth.

Measure sugar into mixing bowl and add butter mixture and combine. Add eggs and vanilla and beat well. Sift flour, baking powder and salt over mixture and mix well. Add ground walnuts.

Spread in a greased and floured 9" X 13" glass baking dish and bake for 20-25 minutes. Cool before cutting into squares.

