

Bar Cookies

Chocolate

Basic Brownies

Everybody loves good Brownies. I got all these recipes off of a 1952 General Foods pamphlet given to me at Harrison Morton Junior High School. I tried to give you as much help in making moist, fudge bar-type cookie that is almost, but not quite, chewy.

2/3 cup sifted all-purpose flour
1/2 tsp. baking powder
1/4 tsp. salt

1/3 cup butter
2 squares unsweetened chocolate

1 cup sugar
2 eggs, well beaten

1/2 cup broken walnuts
1 tsp. vanilla



Set oven at 350 degrees. Grease 8 x 8 x 2-inch pan. Use only this size pan for best results. Sift flour once, measure, add baking powder and salt, and sift again. Pile lightly into measuring cup and level off. Melt butter and chocolate in microwave oven for 30 seconds. Add sugar gradually to eggs, beating thoroughly and then all other ingredients are mixed in this bowl. Add chocolate mixture and blend. Add flour and mix well; then mix in nuts and vanilla. Spread in greased pan. Bake for 25 minutes, or until done. Over baking dries them out. Brownies will be slightly moist in the center when tested with a cake tester. Cool in pan, then cut into squares. Yield 24 brownies.

TOASTED COCONUT BROWNIES: Add 3/4 cup finely chopped coconut in place of nuts. Spread in pan and top by mixing 3/4 cup coconut with 5 Tbs. Sugar and 2 tsp. Melted butter.

CHOCOLATE PEPPERMINT BROWNIES: Remove brownies from oven and place 15 to 20 peppermint patties on top, and return to oven for 3 minutes. Spread patties over brownies. Any chocolate candy can be used to cover the brownies.

BROWNIE ICE CREAM SANDWICHES: Cut brownies in large squares or rectangles. Split brownies, place ice cream between layers. Pour chocolate sauce over top.

VANILLA FILLING: Sift and then measure 1-1/2 cups confectioners' sugar. Cream 2 Tbs. butter until fluffy; add about 1/2 of the sugar gradually, blending well after each addition. Stir in 1 unbeaten egg white. Then gradually add remaining sugar, beating well. Add 1/2 tsp. Vanilla and blend. Spread between layers or on top.

ORANGE FILLING: Omit vanilla, substitute 1 tsp. finely grated orange rind.

PEPPERMINT FILLING: Omit vanilla, substitute 1/4 tsp. Peppermint extract.