

**RECIPE OF THE MONTH
DECEMBER 2007**

THE YUMMIEST BROWNIES!

**1 ½ CUPS ALL PURPOSE FLOUR
¾ CUP PLUS 2 TABLESPOONS UNSWEETENED COCOA
1 ½ TEASPOONS SALT
1 TEASPOON BAKING POWDER
1 1/3 CUPS BUTTER - YES....THATS RIGHT!!
2 CUPS SUGAR
4 EGGS
¼ CUP CORN SYRUP
2 TEASPOONS VANILLA
OPTIONAL – ADD 2 CUPS OF YOUR FAVORITE NUTS IF YOU LIKE**

PREHEAT OVEN TO 350 DEGREES. GREASE A 9 X 13 BAKING PAN. BLEND FLOUR, COCOA, SALT AND BAKING POWDER TOGETHER. CREAM BUTTER AND SUGAR IN A SEPARATE MIXING BOWL. ADD DRY INGREDIENTS TO WET INGREDIENTS AND MIX WELL. BEAT IN EGGS, CORN SYRUP AND VANILLA AND MIX WELL. SPREAD IN PAN AND BAKE 40-45 MINUTES OR UNTIL SOFT IN CENTER AND EDGES ARE SLIGHTLY FIRM. DO NOT OVERBAKE. FROST OR NOT TO FROST..THAT IS THE QUESTION. I NEVER FROST BUT USUALLY SPRINKLE POWDERED SUGAR ON TOP OF HALF THE PAN.

FROSTING RECIPE IF YOU LIKE –

**2 TABLESPOONS BUTTER
2 OUNCES UNSWEETENED CHOCOLATE
2 TABLESPOONS WARM WATER
2 TEASPOONS VANILLA
2 CUPS POWDERED SUGAR**

MELT BUTTER AND CHOCOLATE IN TOP OF DOUBLE BOILER OVER LOW HEAT. BLEND IN WATER AND VANILLA. REMOVE FROM HEAT AND WHISK IN POWDERED SUGAR UNTIL SMOOTH. SPREAD OVER COOLED BROWNIES.