

JOYCE'S BROWNIES

From Nancy Fortner



Ingredients:

2 cups brown sugar
1 stick butter
1 tbsp vanilla
2 eggs
1 cup all-purpose flour
2 tsp baking powder
1 tsp salt
2 cups walnuts or pecans, chopped (optional)
1 package (approx. 2 cups) semi-sweet chocolate chips

Instructions:

- Melt brown sugar with the stick of butter and allow to cool slightly. Place into a mixer and beat in vanilla and

Picnic recipes

eggs. Sift together flour, baking powder and salt, and add to wet mixture. Add the nuts if desired.

- Spread mixture in an oiled 9-by-13-inch baking dish. Top with the chocolate chips. Bake in preheated 350-degree oven for about 30 minutes. Brownies will look a little dry on top but will still be a bit soft, and the edges will be just barely pulling away from the edge of the pan. Do not overbake.
- Cut into pieces in the pan while still warm but let them cool completely before removing (snitching a taste doesn't count here and never hurt anybody).