

Carlyle Deli Ultimate Chocolate Brownies

Source: COUNTY SEAT DELI & DELITES (Carlyle IL - Rose Nehrt + Mary Frerker)

INGREDIENTS:

3/4 C cocoa	1/2 tsp baking soda
1/2 C boiling water	2 C sugar
2 eggs	1 1/3 C flour
1 tsp vanilla	1/4 tsp salt
1 C chocolate chips	1 C nuts
3/4 C margarine, melted/divided	

DIRECTIONS:

Combine cocoa + baking soda - blend in 1/2 of the melted margarine - add boiling water - stir till mixture thickens - stir in sugar, eggs + remaining margarine - stir till smooth - add flour, vanilla + salt - stir in chocolate chips + nuts - pour into 9x13" greased pan.

Bake 35-40 minutes at 350° F or till brownies begin to pull away from sides of pan.

For frosting: mix together 1/3 C milk, 1 tsp vanilla, 1/3-1/2 C cocoa, 6 TBS margarine (softened - DO NOT MELT, LET ALONE COOK) + 2 2/3 C powdered sugar - when smooth, ice brownies.