

## **FUDGE BROWNIES WITH COCOA GLAZE**

Source: **BETTER HOMES & GARDENS** Great Cooking For 2

Prep: 15 minutes Baking: 12 minutes Cooling: 1 hour Icing: 5 minutes

### **INGREDIENTS:**

1/2 C sugar  
1/4 C butter or margarine  
3 TBS unsweetened cocoa powder  
1 egg  
1/2 tsp vanilla  
1/2 C all-purpose flour  
1/4 tsp baking powder  
1/4 tsp salt  
1/4 C chopped walnuts  
Cocoa Glaze (recipe below)

### **DIRECTIONS:**

Grease a 9x5x3" loaf pan- set aside. In small saucepan stir together sugar, butter & cocoa powder - cook/stir over medium heat till butter melts - remove from heat & cool 5 minutes - add egg & vanilla - beat lightly by hand just till combined.

Stir in flour, baking powder & salt - stir in walnuts - spread batter into prepared pan - bake in 350° F oven 12-15 minutes or till toothpick comes out clean - cool completely before frosting with glaze.

For glaze: in small mixing bowl, combine 1/2 C sifted powdered sugar & 1 TBS unsweetened cocoa powder- beat in 1 TBS butter, 1/4 tsp vanilla & enough hot water (2-4 tsp) to make a smooth glaze.

Servings: 6

[per serving: calories: 260; protein: 3g; carbohydrates: 33g; total fat: 14g; saturated fat: 3g; cholesterol: 36mg; sodium: 180mg; potassium: 90mg]