

Mom's Brownies

Mary Peotter of Appleton, Wisconsin recently spent her winter months in not-so-warm Florida. While visiting her daughter Patti Sue and son-in-law Lee Bettes, she engaged in her favorite pastime of cooking and baking. A number of residents enjoyed her brownies and have asked for the recipe. She shares it here for anyone who is interested and says hello to her many new southern friends from her home up north.



Brownies

Mix together:

- 1 ¼ sticks margarine (set this out the night before so it is room temp)
- 1 cup sugar
- 3 eggs
- 1 tsp vanilla
- Dash of salt
- 3 heaping TBL of cocoa

Add ¾ cup flour and pour mixture into greased 9" square pan. Sprinkle chopped walnuts (about a handful) on the top. Bake this at 350 degrees for about 20 minutes (or 325 degrees if you use a Pyrex dish.) Check the pan and it may need 5 or 10 minutes more depending on the doneness of the center of the pan. Cool and frost.

Frosting

Mix together:

- 3-4 TBL of melted margarine
- 2 heaping TBL cocoa
- 3-4 TBL coffee or milk
- Enough powdered sugar to make it thick enough to frost