

BROWNIES

Wagner Pan
 3 times recipe

- 6 — 2 eggs
- 3 — 1 cup sugar
- 7 1/2 — 2 1/2 squares unsweetened chocolate
- (Kubers) 1 — 1/3 cup butter
- 1 1/2 — 1/2 cup flour
- 3/8 — 1/8 tsp. salt
- 1 1/2 — 1/2 tsp. baking powder
- 3 — 1 cup nuts, chopped
- 1 1/2 — 1/2 tsp. vanilla

Double
 Recipe
 4 eggs
 2 sugar
 5 squares
 2/3 c. butter
 1 c. flour
 1/4 tsp. salt
 1 tsp. bak. p.
 2 c. nuts
 1 tsp. vanilla

Beat the eggs until thick and frothy; blend in the sugar.

Melt chocolate and butter together over hot water (in double boiler); now add to the first mixture.

Add the flour, which has been sifted with the baking powder and salt; also add the vanilla and nuts.

Spread this mixture thinly in a buttered baking pan.

Bake in a moderate oven of 325° for 20 to 25 minutes.

Cut into 2" squares.

Makes 2 dozen.