

## **Best Ever Brownies**

Sometimes, depending on what pan I use, they might need an extra 5 minutes. If you shake the pan a little after 25 minutes and the middle is still really jiggly then it may need another 5.

About 2 minutes before the brownies are ready to come out you can whip up the icing (having everything ready ahead of time). It is best if it is put on the brownies as soon as they are out of the oven. It levels out any bumps and makes the brownies look perfect. It will take 2 or 3 hours for the icing to firm up enough for you to cut them. The icing is best if it's left to set overnight.

### **Ingredients For Brownies**

2 cups sugar  
1 cup melted butter  
2 teaspoons vanilla extract  
1 teaspoon salt  
1/2 cup baking cocoa  
4 eggs  
1 1/2 cups sifted flour  
1/2 cup chopped walnuts (optional)

### **Directions For Brownies**

Mix sugar and cocoa together, stir in butter.  
Add eggs and vanilla, beat well.  
Sift flour and salt together, stir into mixture.  
Fold in walnuts (optional).  
Pour into greased jelly roll pan. (We use a 9 x 13 pan which makes them a little thicker.)

Bake at 375F for 25 minutes, or until a toothpick comes out clean when inserted in the middle of the brownies.

Make note that you should begin making the Fudge Frosting about 5 minutes before the brownies come out.

### **Ingredients For Frosting**

6 tablespoons milk  
6 tablespoons butter  
1 1/2 cups white sugar  
1 cup chocolate chips  
1 dash vanilla extract

## **Directions For Fudge Frosting**

This is the key to these brownies. You could put this frosting recipe on a packaged brownie mix and they would be amazing.

Combine the milk, butter, and sugar together in a saucepan and bring to a boil; allow to cook at a rolling boil for 30 seconds and immediately remove from heat. Add the chocolate chips and vanilla to the milk mixture and stir until the chips are completely melted.

Pour immediately over warm brownies.