Brownies, Shirley (Ilsley) Green ’82, M.S. ’12

Brownie Ingredients

- 1 cup melted butter
- 2 cups granulated sugar
- 1/2 cup cocoa powder
- 1 teaspoon vanilla
- 4 eggs
- 1 1/2 cups flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt

Directions: Preheat oven to 350 degrees. Grease 9 by 13 pan or spray. Combine ingredients. Spread in prepared pan. Bake 20-30 minutes

Frosting Ingredients:

- 1/2 cup butter
- 1 1/2 cups granulated sugar
- 1/3 cup milk (I use evaporated milk)
- 1 cup semi sweet chocolate chips

Directions: Combine butter, sugar, and milk in a saucepan. Cook over medium heat. Bring to a boil. Boil for 1 to 2 minutes. Remove from heat. Stir in chocolate chips. Beat well until chips are melted and icing is smooth and thickened. Pour on the hot brownies. Spread evenly. Allow frosted brownies to cool - if you can wait that long! Enjoy!