

The Brownies Cookbook

233 Recipes

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Cheesecake Topped Brownies

Ingredients

1 (21.5 ounce) package brownie mix
1 (8 ounce) package cream cheese, softened
2 tablespoons butter, softened
1 tablespoon cornstarch
1 (14 ounce) can sweetened condensed milk
1 egg
1 teaspoon vanilla extract
1 (16 ounce) container prepared chocolate frosting

Directions

Preheat oven 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

Prepare brownie mix according to the directions on the package. Spread into prepared baking pan.

In a medium bowl, beat cream cheese, butter and cornstarch until fluffy. Gradually beat in sweetened condensed milk, egg and vanilla until smooth. Pour cream cheese mixture evenly over brownie batter.

Bake in preheated oven for 45 minutes, or until top is lightly browned. Allow to cool, spread with frosting, and cut into bars. Store covered in refrigerator, or freeze in a single layer for up to 2 weeks.

Absolutely Best Brownies

Ingredients

1/2 cup butter, melted
1 cup white sugar
2 eggs
1/2 cup self-rising flour
1/3 cup unsweetened cocoa powder
1/4 teaspoon salt
1 teaspoon vanilla extract
1/2 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8x8 or 9x9 inch baking pan.

In a medium bowl, beat together the butter and sugar. Add eggs, and mix well. Combine the flour, cocoa and salt; stir into the sugar mixture. Mix in the vanilla and stir in walnuts if desired. Spread evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, or until edges are firm. Cool before cutting into squares.

Pineapple Brownies

Ingredients

1/2 cup butter
2 (1 ounce) squares unsweetened chocolate
1 cup white sugar
2 eggs
1/2 cup crushed pineapple, drained
1 cup all-purpose flour
1/2 teaspoon vanilla extract
1/4 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup chopped walnuts
1 1/2 cups confectioners' sugar
3 tablespoons butter

Directions

Combine 1/2 cup butter or margarine and chocolate in saucepan and melt over low heat. Beat white sugar and eggs together, add chocolate mixture. Stir. Add 1/2 cup drained pineapple and blend. Measure in flour, vanilla, baking powder, baking soda, salt, nuts and give it a good stirring.

Scrape into greased 9 x 9 inch pan. Bake in 350 degrees F (175 degrees C) oven for 30 minutes until edges show signs of pulling away from the pan. Cool. Frost with Pineapple Icing.

To Make Pineapple Icing: Combine confectioners' sugar, 3 tablespoons butter or margarine and 3 tablespoons pineapple in bowl and beat well, adding pineapple juice as needed for spreading. Smooth over brownies. Cut when set.

Triple Fudge Brownies

Ingredients

1 (3.9 ounce) package instant
chocolate pudding mix
1 (18.25 ounce) package
chocolate cake mix
2 cups semisweet chocolate chips
confectioners' sugar
Vanilla ice cream (optional)

Directions

Prepare pudding according to package directions. Whisk in cake mix. Stir in chocolate chips. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until the top springs back when lightly touched. Dust with confectioners' sugar. Serve with ice cream if desired.

Quick and Easy Brownies

Ingredients

2 cups white sugar
1 cup butter
1/2 cup cocoa powder
1 teaspoon vanilla extract
4 eggs
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup walnut halves

Directions

Melt the butter or margarine and mix all ingredients in the order given.

Bake at 350 degrees F for 20 to 30 minutes in a 9 x 13 inch greased pan.

Gluten-Free Golden Yam Brownies

Ingredients

2 tablespoons dry egg replacer (such as Ener-G®)
1/2 cup water
1 1/2 cups sweet rice flour (mochiko)
1 1/2 teaspoons xanthan gum
1 teaspoon baking powder
1/2 teaspoon salt
1 cup vegan margarine (such as Earth Balance®)
1 cup packed brown sugar
1 cup turbinado sugar (such as Sugar in the Raw®)
2 teaspoons gluten-free vanilla extract
2 cups peeled and finely shredded yam

3/4 cup turbinado sugar (such as Sugar in the Raw®)
1/4 cup cornstarch
2 tablespoons vegan margarine (such as Earth Balance®), softened
2 tablespoons almond milk

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish.

Stir the egg replacer and water together in a small bowl until the powder is completely integrated. Stir the rice flour, xanthan gum, baking powder, and salt together in a separate bowl.

Beat 1 cup margarine, brown sugar, and 1 cup turbinado sugar with an electric mixer in a large bowl until light and fluffy. Add the egg replacer about 1/2 cup at a time, allowing each addition to blend into the butter mixture before adding the next. Add the vanilla extract with the last of the egg replacer. Pour the rice flour mixture into the batter, mixing until just incorporated. Fold the shredded yam into the batter, mixing just enough to evenly combine. Pour the batter into prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 30 minutes.

Stir 3/4 cup turbinado sugar, cornstarch, 2 tablespoons margarine, and almond milk together in a small bowl until smooth. Spread over the brownies while still warm; they will absorb some of the glaze. Serve warm.

Cream Cheese Brownies II

Ingredients

4 (1 ounce) squares German
sweet chocolate
3 tablespoons butter
1/2 cup chopped walnuts
1/2 cup all-purpose flour
1/4 teaspoon salt
1/2 teaspoon baking powder
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 tablespoons butter
3 ounces cream cheese
1/4 cup white sugar
1 egg
1 tablespoon all-purpose flour
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch square baking pan.

In a double boiler, melt chocolate over low heat with 3 tablespoons of butter. Set aside to cool. In a medium bowl, mix together 2 of the eggs and sugar until thick. Stir in baking powder, salt and 1/2 cup of flour. Blend in cooled chocolate, nuts and vanilla extract. Set aside.

In a separate bowl, cream 2 tablespoons of butter with the cream cheese. Gradually stir in 1/4 cup of sugar. Blend in one egg, 1 tablespoon of flour, and 1/2 teaspoon vanilla extract.

Spread half of the chocolate batter in a pan. Layer on all of the cream cheese batter. Spoon on the remaining chocolate batter in spots. Zigzag through batter with a knife to create a marbling effect.

Bake 35 to 40 minutes in the preheated oven. Let cool on wire rack before cutting into squares.

Applesauce Brownies I

Ingredients

1 1/2 cups white sugar
1/2 cup margarine
2 eggs
2 tablespoons unsweetened
cocoa powder
1 1/2 teaspoons salt
2 cups applesauce
1 teaspoon baking soda
1 teaspoon ground cinnamon
2 cups all-purpose flour
2 tablespoons white sugar
1 cup semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream 1 1/2 cups sugar and margarine. Add eggs. Sift cocoa, salt, baking soda, cinnamon and flour ingredients and add to sugar mixture, alternately with applesauce. Pour into 10-1/2 X 15-1/2 inch jelly roll pan.

Combine 2 tablespoon sugar, 1 cup chocolate chips and 1 cup chopped nuts. Sprinkle over batter. Bake for 30 minutes.

Harvest Pumpkin Brownies

Ingredients

1 (15 ounce) can solid pack pumpkin
4 eggs
3/4 cup vegetable oil
2 teaspoons vanilla extract
2 cups all-purpose flour
2 cups sugar
1 tablespoon pumpkin pie spice
2 teaspoons ground cinnamon
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
FROSTING:
6 tablespoons butter or margarine, softened
1 (3 ounce) package cream cheese, softened
1 teaspoon vanilla extract
1 teaspoon milk
1/8 teaspoon salt
1 1/2 cups confectioners' sugar

Directions

In a mixing bowl, beat pumpkin, eggs, oil and vanilla until well mixed. Combine dry ingredients; stir into pumpkin mixture and mix well. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 20-25 minutes or until brownies test done with a wooden pick. Cool.

In a small mixing bowl, beat the butter, cream cheese, vanilla, milk and salt until smooth. Add confectioners' sugar; mix well. Frost brownies. Store in the refrigerator.

Double Chocolate Walnut Brownies

Ingredients

1 cup butter
4 (1 ounce) squares unsweetened chocolate
2 cups white sugar
3 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1 1/2 cups chopped walnuts
1 cup semisweet chocolate chips

Directions

Melt butter and 4 squares unsweetened chocolate in a medium size saucepan over moderate heat. Remove from heat.

Preheat oven to 350 degrees F (175 degrees C).

Beat in sugar gradually with a wooden spoon until thoroughly combined. Add eggs, one at a time, beating well after each addition; stir in vanilla. Stir in flour until thoroughly combined. Stir 1 cup of the walnuts.

Spread into greased 13 x 9 x 2 inch pan. Combine remaining 1/2 cup walnuts with chocolate chips; sprinkle over top of brownie mixture, pressing down lightly. Bake in a preheated oven for 35 minutes or until top springs back when lightly pressed with fingertip. Cool completely in pan on wire rack. Cut into bars or squares.

Disappearing Marshmallow Brownies II

Ingredients

1 cup butterscotch chips
1/2 cup butter
1 1/2 cups all-purpose flour
1 cup brown sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon vanilla extract
2 eggs
2 cups miniature marshmallows
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a heavy saucepan over medium heat, melt butterscotch chips and butter, stirring constantly until smooth. Remove from heat and cool to room temperature. Stir in the flour, brown sugar, baking powder, salt, vanilla and eggs until well blended. Mix in the mini marshmallows and chocolate chips. Spread evenly into the prepared pan.

Bake for 20 to 25 minutes in the preheated oven. Center will shake but it will firm upon cooling. Wonderful with ice cream. Enjoy!!!

Deep Dish Brownies

Ingredients

3/4 cup butter, melted
1 1/2 cups white sugar
1 1/2 teaspoons vanilla extract
3 eggs
3/4 cup all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1/2 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8 inch square pan.

In a large bowl, blend melted butter, sugar and vanilla. Beat in eggs one at a time. Combine the flour, cocoa, baking powder and salt. Gradually blend into the egg mixture. Spread the batter into the prepared pan.

Bake in preheated oven for 40 to 45 minutes, or until brownies begin to pull away from the sides of the pan. Let brownies cool, then cut into squares. Enjoy!

Mexican Brownies

Ingredients

1 1/2 cups unsalted butter
3 cups white sugar
6 eggs
1 tablespoon vanilla extract
1 1/4 cups unsweetened cocoa powder
1 1/2 cups all-purpose flour
1 3/4 teaspoons ground Mexican cinnamon (canela)
1/2 teaspoon ground pequin chile pepper
3/4 teaspoon kosher salt
3/4 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 12x15-inch baking pan with parchment paper, leaving about 3 inches of paper overhanging 2 sides to use as handles.

Place the butter in a microwave-safe bowl, and cook on Medium until the butter is about half melted, about 1 minute. Mash the butter with sugar until well combined, and stir in eggs one at a time, incorporating each one before adding the next. Mix in vanilla extract.

Sift the cocoa, flour, cinnamon, pequin pepper, salt, and baking powder into a bowl. Sprinkle in any salt caught in the sifter. Mix the flour mixture into the butter mixture, stirring to blend well, and pour the batter into the prepared baking pan.

Bake in the preheated oven until a toothpick inserted into the center comes out with moist crumbs, 20 to 25 minutes. Let cool in the pan, and use parchment paper handles to remove the brownies for slicing.

Black Bean Brownies

Ingredients

1 (15.5 ounce) can black beans,
rinsed and drained
3 eggs
3 tablespoons vegetable oil
1/4 cup cocoa powder
1 pinch salt
1 teaspoon vanilla extract
3/4 cup white sugar
1 teaspoon instant coffee
(optional)
1/2 cup milk chocolate chips
(optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 square baking dish.

Combine the black beans, eggs, oil, cocoa powder, salt, vanilla extract, sugar, and instant coffee in a blender; blend until smooth; pour the mixture into the prepared baking dish. Sprinkle the chocolate chips over the top of the mixture.

Bake in the preheated oven until the top is dry and the edges start to pull away from the sides of the pan, about 30 minutes.

Fudgy Brownies

Ingredients

4 (1 ounce) squares unsweetened chocolate
1 cup butter (no substitutes), cubed
4 eggs
2 cups sugar
1 teaspoon vanilla extract
1 cup all-purpose flour
1 cup semisweet chocolate chips
1 cup chopped pecans
confectioners' sugar

Directions

In a microwave, melt unsweetened chocolate and butter; stir until smooth. In a mixing bowl, beat eggs, sugar and vanilla for 1-2 minutes or until light and lemon-colored. Beat in the chocolate mixture. Add flour; beat just until combined. Fold in the chocolate chips and pecans if desired.

Transfer to a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out with moist crumbs. Cool on a wire rack. Dust with confectioners' sugar.

Double-Decker Brownies

Ingredients

1 cup butter (no substitutes),
softened
2 cups packed brown sugar
3 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 cup chopped walnuts
2 (1 ounce) squares unsweetened
chocolate, melted
FROSTING:
1/4 cup butter (no substitutes)
2 (1 ounce) squares unsweetened
chocolate
2 cups confectioners' sugar
1 1/2 teaspoons vanilla extract
2 tablespoons milk

Directions

In a mixing bowl, cream butter and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder and salt; gradually add to creamed mixture. Stir in walnuts. Divide batter in half. Stir chocolate into one portion; spread into a greased 13-in. x 9-in. x 2-in. baking pan. Spread remaining batter evenly over top. Bake at 350 degrees F for 30-35 minutes or until brownies begin to pull away from sides of pan. Cool on a wire rack.

In a saucepan, melt butter and chocolate. Remove from the heat. Stir in confectioners' sugar, vanilla and enough milk to reach spreading consistency. Frost cooled brownies; cut.

Chocolate Peanut Butter Brownies

Ingredients

1/2 cup butter, softened
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup brown sugar
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1 pinch salt
1/2 cup milk chocolate chips

2/3 cup peanut butter
2/3 cup confectioners' sugar
1/4 cup shortening
1/2 cup milk
1 teaspoon vanilla extract
3/4 cup frozen whipped topping,
thawed

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x9 inch baking pan.

In a medium bowl, blend together the butter, 1/2 cup peanut butter, white sugar, brown sugar, egg and 1 teaspoon of vanilla until smooth. Combine the flour, baking soda and salt; stir into the sugar mixture. Spread evenly into the prepared pan.

Bake for 20 minutes in the preheated oven, until firm. Remove from the oven and sprinkle with chocolate chips. Let stand for a minute, then spread the chips to form a layer.

To make the topping, blend together the 2/3 cup peanut butter, confectioners' sugar and shortening. Gradually stir in the milk and 1 teaspoon vanilla. Gently mix in the whipped topping. Chill. When brownies and topping are both cooled, spread topping onto brownies and cut into bars.

Wicked Brownies

Ingredients

1/2 cup butter
1/2 cup unsweetened cocoa powder
2 cups white sugar
4 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup chopped walnuts (optional)

Directions

Preheat the oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch pan.

In medium saucepan over medium heat, melt butter. Remove from heat and immediately stir in the cocoa. In a large bowl, beat together the sugar and eggs. Stir in the melted chocolate mixture. Combine the flour, baking soda and salt; stir into the batter. Fold in walnuts if desired. Spread evenly into the prepared pan.

Bake for 35 to 40 minutes in the preheated oven, or until the top has crusted over. You want the tester to come out a with a little batter on it, not completely clean. Cool for a few minutes before cutting into bars.

Melt in Your Mouth Mint Brownies

Ingredients

1 (19.8 ounce) package brownie mix
2 (4.5 ounce) packages chocolate covered thin mints

Directions

Prepare brownie mix according to package directions. Spread into a 9x13 inch pan and bake as directed.

Unwrap mint wafer candies while brownies are baking in the oven. When the brownies are done, place mint wafer candies side by side onto the top of the hot brownies and let them sit for a minute to soften. Using a knife or spatula, gently swirl melted candy over surface of brownies. Allow to cool a few hours so the candy hardens. Cut into bars.

Peppermint Brownies

Ingredients

3/4 cup vegetable oil
2 cups sugar
2 teaspoons vanilla extract
4 eggs
1 1/3 cups all-purpose flour
1 cup baking cocoa
1 teaspoon baking powder
1 teaspoon salt
3/4 cup crushed peppermint candy, divided
GLAZE:
1 cup semisweet chocolate chips
1 tablespoon shortening

Directions

Line a 13-in. x 9-in. x 2-in. baking pan with foil; grease the foil and set aside. In a mixing bowl, beat oil and sugar. Stir in vanilla. Add eggs, one at a time, beating well after each addition. Combine the flour, cocoa, baking powder and salt; gradually add to creamed mixture. Set aside 2 tablespoons peppermint candy for garnish; stir remaining candy into creamed mixture. Spread into prepared pan.

Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. For glaze, melt chocolate chips and shortening in a microwave or heavy saucepan; stir until smooth. Spread over brownies; sprinkle with reserved candy.

Easy Fudge Brownies

Ingredients

2/3 cup shortening
2 tablespoons unsweetened
cocoa powder
1 cup white sugar
2 eggs
1/2 cup all-purpose flour
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch square baking pan.

Melt shortening and cocoa in the top of a double boiler over low heat. Stir occasionally until shortening is melted. Remove from heat. Stir in sugar, eggs and vanilla until well blended. Slowly add in flour and mix well. Spread batter evenly in pan.

Bake 18 to 20 minutes, until toothpick inserted in the center of brownies comes out clean. Let cool before cutting.

White Brownies II

Ingredients

Brownie Layer:

1 egg, beaten

1/2 cup butter, softened

1 (18.25 ounce) package yellow cake mix

Cream Cheese Layer:

1 (8 ounce) package cream cheese, softened

2 eggs

1 (16 ounce) package confectioners' sugar

Directions

Preheat an oven to 300 degrees F (150 degrees C). Grease a 9x13 inch baking dish.

Use an electric mixer to beat the 1 egg and the butter in a large bowl. Beat in the cake mix until all crumbs are moistened. Pat mixture into the prepared baking dish.

Beat the cream cheese, 2 eggs, and confectioners' sugar together in a large bowl. Pour over cake mixture in pan.

Bake in preheated oven until light golden brown, about 1 hour. Brownies will fully set as they cool. When cooled completely, cut into 1 1/2 inch squares.

Chocolate Mint Dessert Brownies

Ingredients

1 cup white sugar
1/2 cup butter, softened
4 eggs
1 1/2 cups chocolate syrup
1 cup all-purpose flour
2 cups confectioners' sugar
1/2 cup butter, softened
2 tablespoons creme de menthe
liqueur
6 tablespoons butter
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a large bowl, cream together 1 cup sugar and 1/2 cup of softened butter until smooth. Beat in eggs one at a time, then stir in the chocolate syrup. Stir in the flour until just blended. Spread the batter evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, or until top springs back when lightly touched. Cool completely in the pan.

In a small bowl, beat the confectioners' sugar, 1/2 cup butter or margarine and creme de menthe until smooth. Spread evenly over the cooled brownies, then chill until set.

In a small bowl over simmering water, or in the microwave, melt the remaining 6 tablespoons of butter and the chocolate chips, stirring occasionally until smooth. Allow to cool slightly, then spread over the top of the mint layer. Cover, and chill for at least 1 hour before cutting into squares.

Chocolate Brownies with Fewer Calories

Ingredients

6 (1 ounce) squares semisweet chocolate, chopped
1/2 cup boiling water
4 egg whites
1 teaspoon vanilla extract
2/3 cup white sugar
2/3 cup all-purpose flour
1 teaspoon baking powder
1 pinch salt
1 tablespoon confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 inch baking pan.

Melt chocolate in a large heat proof bowl over a pan of simmering water or in a microwave oven. Stir frequently until smooth then stir in the boiling water. Remove from heat and set aside to cool slightly.

Whisk the egg whites and vanilla into the chocolate mixture. Combine the sugar, flour, baking powder and salt; stir into the chocolate mixture just until blended. Spread evenly into the prepared pan.

Bake for 20 to 25 minutes in the preheated oven, or until the edges pull away from the sides of the pan. Let cool completely before cutting into squares and dusting with confectioners' sugar.

Peanut Butter Brownies II

Ingredients

2 cups white sugar
3 eggs
1 cup butter, melted
2 1/2 teaspoons vanilla extract
1 1/4 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup milk chocolate chips

2 (8 ounce) packages cream cheese, softened
3/4 cup creamy peanut butter
1/4 cup white sugar
1 egg
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, beat 2 cups sugar and 3 eggs together until foamy. Stir in the butter and vanilla. Combine the flour, cocoa, baking powder and salt; stir into the egg mixture. Stir in the chocolate chips. Reserve one cup of the batter, and spread the rest into the bottom of the prepared pan.

In a medium bowl, beat the cream cheese, peanut butter, 1/4 cup of sugar 1 egg and milk until smooth and creamy. Carefully spread the peanut butter batter over the layer of chocolate batter. Drop reserved chocolate batter, by tablespoonfuls onto the peanut butter layer. Cut through the batter with a knife to swirl.

Bake for 35 to 40 minutes in the preheated oven, or until brownies are set when shaken gently. Cool completely before cutting into bars. Refrigerate until serving.

Blonde Brownies II

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1 teaspoon salt
2/3 cup butter
2 cups packed light brown sugar
2 eggs
2 teaspoons vanilla extract
1 cup mini semi-sweet chocolate chips
1 cup chopped walnuts (optional)

Directions

Melt butter or margarine. Add sugar and mix well. Cool.

Add eggs and vanilla, blend well. Add the rest of the ingredients except the chocolate chips.

Put into a greased 9 x 13 inch pan. Sprinkle with chocolate chips and bake at 350 degrees F (180 degrees C) for 20 to 25 minutes. Cool and cut into bars.

Sand Art Brownies

Ingredients

5/8 cup all-purpose flour
3/4 teaspoon salt
1/3 cup unsweetened cocoa powder
1/2 cup all-purpose flour
2/3 cup packed brown sugar
2/3 cup white sugar
1/2 cup semisweet chocolate chips
1/2 cup vanilla baking chips
1/2 cup walnuts

Directions

Mix the 5/8 cup of flour with salt. In a clean, wide mouth 1 quart or 1 liter jar, layer the ingredients in the order given. Starting with the flour and salt mixture, and ending with the walnuts.

Attach a decorative tag to the out side of the jar with the following directions: Sand Art Brownies: 1. Preheat oven to 350 degrees F (175 degrees C). Grease one 9x9 inch square baking pan. 2. Pour the contents of the jar into a large bowl, and mix well. 3. Stir in 1 teaspoon vanilla, 2/3 cup vegetable oil, and 3 eggs. Beat until just combined. 4. Pour the batter into the prepared pan, and bake in the preheated oven for 25 to 30 minutes.

Peanut Butter Brownies I

Ingredients

1/2 cup peanut butter
2 eggs
1 teaspoon vanilla extract
1 cup packed brown sugar
4 tablespoons butter, softened
2/3 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup salted peanuts, chopped

Directions

Preheat oven to 350 degrees F (150 degrees C). Grease an 8-inch square baking pan.

In a large mixing bowl, cream together the peanut butter and butter. Add the brown sugar, vanilla and eggs and beat until light and fluffy. Combine the flour, baking powder, and salt in a separate bowl. Add to the butter mixture and mix until well blended. Stir in the peanuts.

Spread batter evenly into pan and bake for 25 to 30 minutes or until toothpick comes out clean. Let cool on wire rack and cut into 2-inch squares.

Double Chocolate Brownies

Ingredients

1 (1 ounce) square unsweetened chocolate
2 tablespoons butter (no substitutes)
1 egg
1/2 cup sugar
1/2 teaspoon vanilla extract
1/3 cup all-purpose flour
1/8 teaspoon salt
1/4 teaspoon baking powder
1/4 cup chopped pecans
1/4 cup semisweet chocolate chips

Directions

In a small heavy saucepan or microwave-safe dish, melt unsweetened chocolate and butter; stir until smooth. In a small mixing bowl, combine egg and sugar. Stir in the chocolate mixture and mix well. Combine the flour, salt and baking powder; stir into the batter until just blended. Stir in nuts.

Spread into a greased 8-in. x 4-in. x 2-in. loaf pan. Sprinkle with chocolate chips. Bake at 350 degrees F for 15-18 minutes or until toothpick comes out clean. Cool on a wire rack.

Bodacious Brownies

Ingredients

1/2 cup butter or margarine
1 cup white sugar
1/3 cup unsweetened cocoa powder
2 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
3/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch baking pan.

Melt butter in medium sauce pan. Remove from heat, and stir in sugar and cocoa. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking powder, and salt; stir into the chocolate mixture until just blended. Fold in walnuts, if desired. Spread the batter evenly into the prepared pan.

Bake for 25 minutes in the preheated oven, or until a wooden pick inserted into the center comes out clean. Cool in pan on a wire rack.

Butterscotch Brownies III

Ingredients

1/4 cup butter, softened
1 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
3/4 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup chopped walnuts

2 tablespoons butter, softened
1/4 cup packed brown sugar
2 tablespoons milk
1 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch baking pan.

In a medium bowl, cream together 1/4 cup butter and 1 cup brown sugar until smooth. Beat in the egg and vanilla. Combine the flour, baking powder and salt; stir into the sugar mixture. Mix in the walnuts. Spread evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until the brownies start to pull away from the sides of the pan. Cool completely before frosting.

To make the frosting, combine 2 tablespoons butter, 1/4 cup brown sugar and milk in a small saucepan over medium- high heat. Bring to a boil and simmer for 2 minutes. Remove from heat, cool and beat in the confectioners' sugar. Adjust the milk or confectioners' sugar if necessary to achieve a good spreading consistency. Spread over cooled bars and let set before cutting into squares.

Butterscotch Brownies I

Ingredients

2/3 cup all-purpose flour
1 teaspoon baking powder
1/2 cup ground walnuts
1/4 teaspoon salt
1/4 cup shortening
1 cup packed brown sugar
1 egg
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8 inch square baking pan.

In large bowl, cream the shortening, brown sugar, vanilla and eggs. In a separate bowl, mix together the flour, walnuts, baking powder and salt. Slowly add to egg mixture, stirring until well blended. Spread dough evenly into the prepared pan.

Bake for 20 to 24 minutes, or until inserted toothpick comes out clean.

Peanut Butter Brownies

Ingredients

1 1/2 cups butter or margarine, divided
3/4 cup baking cocoa, divided
4 eggs
2 cups sugar
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1 (18 ounce) jar chunky peanut butter
1/3 cup milk
10 large marshmallows
2 cups confectioners' sugar

Directions

In a saucepan, melt 1 cup butter; stir in 1/2 cup cocoa until smooth. Remove from the heat. In a mixing bowl, combine the eggs, sugar and vanilla; beat for 1 minute. Combine flour and salt; gradually add to egg mixture. Beat in cocoa mixture; mix well. Transfer to a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 18-22 minutes or until toothpick inserted near the center comes out clean. Place on a wire rack.

Meanwhile, place peanut butter in a microwave-safe bowl. Microwave, uncovered, at 50% power for 2 minutes, stirring once. Stir until peanut butter is blended. Spread peanut butter over warm brownies. Refrigerate for 45 minutes or until peanut butter is set.

Place the remaining cocoa in a heavy saucepan. Stir in the milk until smooth; add the marshmallows and remaining butter. Cook and stir over medium heat until butter and marshmallows are melted and mixture is smooth. Remove from the heat. Gradually stir in confectioners' sugar. Spread over peanut butter layer. Refrigerate for at least 30 minutes. Cut into squares.

Super Rich Brownies

Ingredients

1/4 teaspoon salt
2 cups white sugar
1 1/4 cups all-purpose flour
1 egg
3/4 cup unsweetened cocoa powder
1 teaspoon vanilla extract
1 cup butter
1/2 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 8 inch square baking pan.

Melt butter over low heat.

In a mixing bowl stir the cocoa and sugar together. Stir in the melted butter. Beat in the egg and vanilla.

Stir in the flour and salt and mix until smooth. Stir in the walnuts. Pour mixture into the prepared pan and spread into an even layer.

Bake at 350 degrees F (175 degrees C) for 40 to 50 minutes or until brownies begin to pull away from the sides of the pan. Let cool before cutting.

White Brownies

Ingredients

1 (18.25 ounce) package white cake mix
1/3 cup brown sugar
1 egg
1/3 cup milk
1 cup butterscotch chips

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, stir together the cake mix and brown sugar. Add egg and milk; mix until well blended. Stir in the butterscotch chips. Spread the dough evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until brownies pull away from the edge of the pan slightly. Cool in the pan on a wire rack then cut into bars.

Chocolate Chip Brownies

Ingredients

2 (18 ounce) packages
refrigerated chocolate chip cookie
dough*
3/4 cup flaked coconut, divided
1 (9 ounce) package brownie mix
1/2 cup semisweet chocolate
chips
1/2 cup chopped pecans

Directions

Press cookie dough into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with 1/2 cup coconut and press firmly into dough.

Prepare brownie mix according to package directions; spread batter over coconut. Sprinkle with remaining coconut; top with chocolate chips and pecans. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Brownies III

Ingredients

4 eggs
1 1/2 cups vegetable oil
2 cups all-purpose flour
2 cups white sugar
1/2 cup unsweetened cocoa powder
1 teaspoon baking powder
1 1/2 teaspoons salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, beat the eggs and vegetable oil together until well blended. Combine the flour, sugar, cocoa powder, baking powder and salt; stir into the egg mixture. Fold in walnuts if desired. Spread evenly into the prepared pan.

Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the brownies comes out clean. Allow to cool. Cut into squares.

Mocha Mint Cheesecake Brownies

Ingredients

1 cup white sugar
3 egg
1/2 cup butter, softened
8 ounces cream cheese, softened
1 3/4 cups all-purpose flour
1 cup milk
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup unsweetened cocoa powder
1/2 cup instant mocha mint coffee powder
12 ounces semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 13x9 inch pan.

In a large bowl, cream butter and sugar. Stir in cream cheese. Add eggs one at a time, then add the milk and mix until well blended. Sift together flour, baking powder, salt, cocoa and instant coffee powder. Stir in dry ingredients until smooth.

Spread evenly into prepared baking pan and bake in preheated oven for 25 to 30 minutes.

Melt chocolate chips in the microwave and spread over the top of the brownies. After the brownies are cool, cut into squares.

Final Exam Brownies

Ingredients

4 (1 ounce) squares unsweetened chocolate
1 cup butter (no substitutes)
2 cups sugar
4 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
2 cups miniature marshmallows
1 cup chopped pecans or walnuts
1 1/2 cups semisweet chocolate chips, divided

Directions

In a microwave or double boiler, melt unsweetened chocolate and butter; stir until smooth. In a mixing bowl, combine the sugar, eggs, vanilla and chocolate mixture. Add flour; mix well. Fold in marshmallows, nuts and 1/2 cup chocolate chips. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with remaining chocolate chips. Bake at 350 degrees F for 40-45 minutes or until top is set. Cool on a wire rack. Cut into bars.

S'more Brownies

Ingredients

1 (21.5 ounce) package brownie mix
6 graham crackers
1 1/2 cups miniature marshmallows
8 (1.5 ounce) bars milk chocolate, coarsely chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare brownie mix according to package directions. Spread into a greased 9x13 inch pan.

In a medium bowl, break graham crackers into 1 inch pieces and toss with miniature marshmallows and milk chocolate. Set s'more mixture aside.

Bake brownies for 15 minutes in the preheated oven. Remove, and sprinkle the s'more goodies evenly over the top. Bake for an additional 15 to 20 minutes, or until a toothpick inserted in the center comes out clean. Allow brownies to cool before cutting into squares.

Katrina's Best-Ever Chocolate Brownies

Ingredients

6 tablespoons unsweetened cocoa powder
1 cup butter
1 cup white sugar
2 eggs
1 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/4 cup chopped walnuts
1/4 teaspoon vanilla extract

Directions

Melt chocolate and butter or margarine over low heat. Transfer to mixing bowl, cream together. Add sugar gradually. Blend in eggs one at a time.

Sift together flour, baking powder and salt. Stir into chocolate mixture. Mix in nuts. Spread batter into a greased 8 inch square pan.

Bake at 350 degrees F (175 degrees C) for 20 - 25 minutes.

Dark Chocolate Macadamia Brownies

Ingredients

8 ounces dark chocolate, broken into pieces
2/3 cup butter
4 eggs, lightly beaten
1/2 cup sour cream
1 teaspoon vanilla extract
1 1/2 cups superfine sugar (or granulated sugar, processed to fine texture in a food processor)
1 cup all-purpose flour
1 cup macadamia nuts, cut into quarters

Directions

Preheat oven to 325 degrees F (165 degrees C). Line a 9x11-inch baking pan with parchment paper.

In a saucepan over low heat, melt together the dark chocolate and butter. Beat the mixture with an electric mixer on low speed until well blended, and beat in eggs, sour cream, vanilla extract, sugar, and flour until thoroughly combined. Stir in the macadamia nuts, and pour the batter into the prepared baking pan.

Bake in the preheated oven until the top forms a cracked crust, 30 to 35 minutes. Let cool in the pan about 10 minutes before moving to a wire rack to finish cooling.

Caramel Brownies II

Ingredients

1 (14 ounce) package individually wrapped caramels
2/3 cup evaporated milk
1 (18.25 ounce) package German chocolate cake mix
3/4 cup butter, melted
1 teaspoon vanilla extract
1 cup semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking dish.

Melt caramels and 1/3 cup of the evaporated milk over very low heat, stirring occasionally until smooth.

Combine cake mix, melted butter, the remaining 1/3 cup evaporated milk, vanilla and nuts. Mix well and spread 1/2 of the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 8 minutes.

Sprinkle the chocolate chips evenly over the partially cooked brownies. Pour the melted caramel mixture over the top and with a teaspoon drop the remaining 1/2 of the batter evenly over the top.

Bake at 350 degrees F (175 degrees C) for 20 minutes. Let brownies cool in pan then cut into bars.

Chewiest Brownies

Ingredients

1 cup unsweetened cocoa powder
1/2 cup melted butter
2 cups white sugar
2 eggs
1/4 teaspoon salt
1 cup all-purpose flour
2 teaspoons vanilla extract
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 300 degrees F (150 degrees C). Line one 9x13 inch pan with greased parchment paper.

Combine the cocoa, melted butter, sugar, eggs, salt, flour and vanilla. Mix until well combined. It should be very thick and sticky.

Spread mixture into the prepared pan. Bake at 300 degrees F (150 degrees C) for 30 minutes. Cool completely before cutting into squares.

BAKER'S® Easy Minty Brownies

Ingredients

4 (1 ounce) squares BAKER'S Unsweetened Chocolate
1 cup butter
2 cups sugar
4 eggs
1 cup flour
1 teaspoon peppermint extract
1 (16 ounce) can ready-to-spread vanilla frosting
4 (1 ounce) squares BAKER'S Semi-Sweet Chocolate
1/4 cup water

Directions

Preheat oven to 350 degrees F. Line 13x9-inch baking pan with foil, with ends of foil extending over sides of pan. Grease foil. Microwave unsweetened chocolate and 3/4 cup of the butter in large microwaveable bowl on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted. Stir in sugar. Blend in eggs. Add flour; mix well. Spread into prepared pan.

Bake 30 to 35 min. or until toothpick inserted in center comes out with fudgy crumbs. (Do not overbake.) Cool in pan.

Stir peppermint extract into frosting; spread evenly over cooled brownies. Microwave semi-sweet chocolate, remaining 1/4 cup butter and the water in medium microwaveable bowl on HIGH 1-1/2 min. or until butter is melted. Stir until chocolate is completely melted. Cool to room temperature. Spread evenly over frosting; cover. Refrigerate at least 1 hour before serving. Lift out of pan onto cutting board, using foil handles. Cut into 36 squares.

Mouth-Watering Strawberry and Chocolate Chip

Ingredients

6 eggs
1 cup white sugar
1/3 cup orange juice
1/3 cup cocoa powder
1 cup matzo cake meal
1 (10 ounce) package frozen strawberries, thawed
1 (12 ounce) bag semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 2 6x8-inch baking pans.

Beat the eggs in a bowl with a fork; beat in the sugar, orange juice, cocoa, and cake meal until thoroughly blended. Gently stir in the strawberries and chocolate chips; divide the batter between the 2 prepared baking pans.

Bake in the preheated oven until a toothpick inserted near the center of a pan comes out clean, about 45 minutes.

Chocolate Bliss Brownies

Ingredients

1/2 cup butter, softened
1 cup sugar
4 eggs
1 (16 ounce) can chocolate syrup
1 cup all-purpose flour
1 cup chopped nuts
1 teaspoon salt

FROSTING:

6 tablespoons butter, cubed
1 1/2 cups sugar
1/3 cup milk
1/2 cup semisweet chocolate chips

Directions

In a large mixing bowl, cream the butter and sugar. Add eggs, one at a time, beating well after each addition. Add chocolate syrup. Beat in flour, nuts and salt until blended.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean (brownies may appear moist). Cool on a wire rack.

In a small saucepan, melt butter. Add sugar and milk. Bring to a boil; boil for 30 seconds. Remove from the heat; stir in the chips until melted. Beat until frosting reaches spreading consistency. Frost cooled brownies; cut.

Coffee Liqueur Brownies

Ingredients

1 cup semisweet chocolate chips
1/4 cup butter
1 tablespoon instant coffee powder
1 egg
1 egg yolk
2/3 cup all-purpose flour
1/2 cup white sugar
1/8 teaspoon baking soda
1 tablespoon coffee-flavored liqueur
1 teaspoon vanilla extract
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

In the 8x8 inch baking pan, melt the butter and chocolate chips on the stove top, over medium heat, stirring constantly. Remove from the heat, and stir in the coffee, egg and yolk. Sift together the flour, sugar, and baking soda, stir into the chocolate mixture. Then stir in the vanilla and coffee liqueur.

Bake for 20 to 25 minutes in the preheated oven. Cool slightly and dust with confectioners' sugar. Cut into squares.

Chocolate Nut Brownies

Ingredients

2/3 cup shortening
2 cups sugar
4 eggs
1 teaspoon vanilla extract
3/4 cup unsweetened cocoa
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup chopped nuts, divided

Directions

In a mixing bowl, beat shortening, sugar, eggs and vanilla just until smooth. Combine dry ingredients; stir into batter. Fold in half the nuts. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle remaining nuts on top. Bake at 350 degrees F for 20-25 minutes or until brownies pull away from the sides of the pan. Cool on wire rack. Cut into squares.

Double-Frosted Brownies

Ingredients

1 1/2 cups margarine, at room temperature
3 cups white sugar
6 eggs
1 cup unsweetened cocoa powder
2 1/4 cups all-purpose flour
1 tablespoon vanilla extract
1 1/2 teaspoons salt
1 cup chopped walnuts

First frosting layer:

1/2 cup margarine, at room temperature
2 tablespoons instant vanilla pudding mix
3 tablespoons milk
2 cups confectioners' sugar

Second frosting layer:

3 tablespoons margarine, melted
1/2 cup unsweetened cocoa powder
1/3 cup milk, or more as needed
1 1/2 teaspoons vanilla extract
3 1/2 cups confectioners' sugar
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 11x17 inch baking pan.

In a large bowl, beat together 1 1/2 cups of margarine with sugar until light and fluffy; beat in the eggs, one at a time, fully incorporating each egg before adding the next. Mix in 1 cup of cocoa powder, the flour, and 1 1/2 teaspoons of salt. Stir in 1 tablespoon of vanilla extract and the chopped walnuts, and scoop the brownie batter into the prepared baking pan.

Bake in the preheated oven until a toothpick inserted in the center comes out clean, about 30 minutes; set on a rack to cool.

To make the first frosting layer, beat 1/2 cup of margarine until fluffy, add the instant pudding powder and 3 tablespoons milk and mix until smooth. Gradually beat in 2 cups of confectioners' sugar. Spread the frosting on the cooled brownies and set them aside to let the frosting firm up.

For the second frosting layer, mix together 3 tablespoons of melted margarine with 1/2 cup of cocoa powder; stir in 1/3 cups milk and gradually beat in 3 1/2 cups of confectioners' sugar. Add more milk as necessary to make a smooth, spreadable frosting. Spread the second frosting on top of the first.

Berries 'N' Cream Brownies

Ingredients

1 (19.8 ounce) package fudge brownie mix
1 (8 ounce) carton frozen whipped topping, thawed
4 cups quartered fresh strawberries
1/3 cup chocolate hard shell ice cream topping

Directions

Prepare and bake brownies according to package directions, using a greased 13-in. x 9-in. x 2-in. baking pan. Cool completely on a wire rack.

Spread whipped topping over brownies. Arrange strawberries cut side down over top. Drizzle with chocolate topping. Refrigerate for at least 30 minutes before serving.

Jill's World-Famous Coffee Liqueur Brownies

Ingredients

8 (1 ounce) squares unsweetened chocolate
1 cup butter
5 eggs
3 cups white sugar
1 tablespoon vanilla extract
1 1/2 cups all-purpose flour
1/2 cup coffee flavored liqueur
2 cups chopped walnuts

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking pan. In a heavy saucepan combine the butter and unsweetened chocolate. Cook over low heat, stirring constantly until smooth and well blended. Remove from heat and set aside.

In a large bowl, beat eggs, sugar and vanilla until thick and pale. Stir in the chocolate mixture and coffee liqueur. Fold in the flour. Stir in chopped walnuts if desired. Spread evenly into the prepared pan.

Bake for 30 to 35 minutes, or until a toothpick inserted in the center comes out almost clean. Be careful not to overbake. Cool for at least 30 minutes before cutting into bars and serving.

Nutty Brownies

Ingredients

1 cup sugar
2 eggs
1 teaspoon vanilla extract
1/2 cup butter or margarine,
melted
3/4 cup all-purpose flour
1/3 cup baking cocoa
1/2 teaspoon salt
1 cup chopped nuts
confectioners' sugar

Directions

In a mixing bowl, combine the sugar, eggs and vanilla; mix well. Add butter; mix well. Combine the flour, cocoa and salt; add to butter mixture just until combined. Stir in nuts. Spread into a greased microwave-safe 8-in. square dish.

Microwave, uncovered, on high for 6-7 minutes or until top appears dry and springs back when lightly touched, rotating a quarter turn every 2 minutes. Dust with confectioners' sugar if desired.

Irish Cream Brownies

Ingredients

1 (20 ounce) package brownie mix
1/2 cup Irish cream liqueur
1/2 cup vegetable oil
2 eggs

2 teaspoons milk
2 tablespoons Irish cream liqueur
1 teaspoon brewed coffee
1/2 cup butter, softened
2 cups confectioners' sugar
1 teaspoon vanilla extract
1/2 cup toffee baking bits (such as Heath Bits 'O Brickle®) (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

Stir together the brownie mix, the 1/2 cup Irish cream liqueur, vegetable oil, and eggs. Spread in the prepared pan.

Bake in the preheated oven until the top is dry and the edges have started to pull away from the sides of the pan, about 30 minutes. Remove from oven to cool completely on a wire rack.

Place the milk, 2 tablespoons Irish cream liqueur, and coffee in a small, microwave safe bowl. Microwave on High until the mixture boils. Set aside to cool completely.

Beat the butter and confectioners' sugar with an electric mixer in a bowl until smooth. Add the vanilla extract and the cooled Irish cream mixture, and beat well. Spread evenly over the cooled brownies. Sprinkle evenly with the toffee bits.

Candy Bar Brownies

Ingredients

1 (18.25 ounce) package German chocolate cake mix
3/4 cup melted butter
2/3 cup sweetened condensed milk
4 (2.16 ounce) bars chocolate-coated caramel-peanut nougat candy, chopped

Directions

Mix cake mix with melted butter or margarine and condensed milk. Spread out 1/2 of the mixture into a 9 x 13 inch pan.

Bake at 350 degrees F (175 degrees C) for 10 minutes.

Slice candy bars into little slices. Lay these on top of the baked crust. With the remaining batter-crumble it on top of the candy bars. It will have a crumbly texture. No need to spread it on top to make it smooth.

Put it back into the oven and bake it for another 20 minutes.

Double Frosted Brownies

Ingredients

1 (19.8 ounce) package fudge brownie mix
1/2 cup butter or margarine, softened
1 1/2 cups confectioners' sugar
2 tablespoons instant vanilla pudding mix
2 tablespoons milk
1 (16 ounce) container chocolate fudge frosting

Directions

Prepare brownie mix according to package directions. Spread the batter into a greased 13-in. x 9-in x 2-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted 2 in from side of pan comes out clean. Cool completely on a wire rack.

In a mixing bowl, beat butter, sugar and pudding mix until blended. Add enough milk to achieve spreading consistency. Frost brownies. Cover and refrigerate for 30 minutes. Spread with fudge frosting. Cut into bars. Store in the refrigerator.

Turtle Brownies

Ingredients

2 cups chopped pecans
2 cups white sugar
1 cup unsalted butter
4 eggs
1 cup unsweetened cocoa powder
1 cup all-purpose flour
2 teaspoons vanilla extract
24 individually wrapped caramels,
unwrapped
42 pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

Mix the sugar, butter, eggs and cocoa until just blended. Slowly add flour and one teaspoon of the vanilla. Mix until just blended. Spread batter in pan and top with chopped pecans.

Bake about 25 minutes. Let cool on wire rack.

In saucepan over low heat, melt caramels, stirring until smooth. Remove from heat and stir in remaining vanilla. Drizzle over brownies in parallel rows and press pecan halves into the caramel in neat rows. Let set for at least 10 minutes.

Chocolate Chip Brownies

Ingredients

2 (18 ounce) packages
refrigerated chocolate chip cookie
dough*
3/4 cup flaked coconut, divided
1 (9 ounce) package brownie mix
1/2 cup semisweet chocolate
chips
1/2 cup chopped pecans

Directions

Press cookie dough into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with 1/2 cup coconut and press firmly into dough.

Prepare brownie mix according to package directions; spread batter over coconut. Sprinkle with remaining coconut; top with chocolate chips and pecans. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Iced Brownies

Ingredients

1 cup sugar
1/2 cup butter or margarine,
softened
4 eggs
1 (16 ounce) can chocolate
flavored syrup
1 cup all-purpose flour
1/2 cup chopped nuts
ICING:
1 1/4 cups sugar
6 tablespoons butter or margarine
6 tablespoons milk or light cream
1 teaspoon vanilla extract
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream sugar and butter. Add eggs, one at a time, beating well after each addition. Add syrup and flour; mix well. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until top springs back when lightly touched. Cool slightly. Meanwhile, for icing, combine sugar, butter and milk in a small saucepan. Cook and stir until mixture comes to a boil. Reduce heat to medium and cook for 3 minutes, stirring constantly. Remove from the heat; stir in vanilla and chocolate chips until chips are melted. (Mixture will be thin.) Immediately pour over brownies. Cool completely before cutting.

Easy Chocolatey Brownies

Ingredients

1 (3.9 ounce) package instant chocolate pudding mix
2 cups milk
1 (18.25 ounce) package chocolate cake mix
1 cup semisweet chocolate chips
1 cup candy-coated milk chocolate pieces

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray 15 x 10 inch jelly roll pan with nonstick cooking spray.

Prepare pudding as directed in large mixing bowl. Whisk in the cake mix. Stir in chocolate chips.

Pour batter into prepared pan. Sprinkle with mini M and M's, if desired. Bake for 25 to 30 minutes, or until middle of brownies spring back up when touched. Cool completely and cut into 30 squares.

Cream Cheese Brownies

Ingredients

1 (19.8 ounce) package fudge brownie mix

1/2 cup vanilla or white chips

FILLING:

1 (3 ounce) package cream cheese, softened

2 tablespoons butter (no substitutes), softened

1/4 cup sugar

1 egg

1 tablespoon all-purpose flour

1/2 teaspoon orange extract

FROSTING:

2 tablespoons butter

1 ounce unsweetened chocolate

1 ounce semisweet chocolate

1 cup confectioners' sugar

2 tablespoons milk

Directions

Prepare brownies according to package directions for cake-like brownies; fold in vanilla chips. Spread half of the batter in a greased 13-in. x 9-in. x 2-in. baking pan. In a small mixing bowl, beat the cream cheese, butter and sugar until smooth. Beat in egg, flour and orange extract.

Carefully spread cream cheese mixture over batter. Drop remaining brownie batter by tablespoonfuls over cream cheese layer. Cut through batter with a knife to swirl. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out almost clean. Cool on a wire rack.

For frosting, in a microwave-safe bowl, melt the butter and chocolate. Cool slightly; stir in confectioners' sugar and enough milk to achieve spreading consistency. Frost brownies.

Pumpkin Brownies

Ingredients

3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
3/4 cup butter, melted
1 1/2 cups white sugar
2 teaspoons vanilla extract
3 eggs
1/4 cup cocoa powder
1/2 cup semi-sweet chocolate chips
1/2 cup pumpkin puree
1/2 cup chopped walnuts
3/4 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch baking pan. Stir the flour, baking powder, and salt together in a bowl.

In another bowl, stir together the melted butter, sugar, and vanilla extract; beat in the eggs one at a time with a spoon. Gradually add the flour mixture, and stir the batter until it's evenly moistened. Divide the batter in half in two separate bowls.

Into one bowl of batter, blend the cocoa powder and chocolate chips. In the second bowl of batter, stir in the pumpkin puree, walnuts, cinnamon, cloves, and nutmeg.

Spread 1/2 of the chocolate batter into the bottom of the prepared baking pan, and follow with 1/2 of the pumpkin batter. Repeat the layers, ending with a pumpkin layer, and drag a kitchen knife or small spatula gently through the layers in a swirling motion, to create a marbled appearance.

Bake in the preheated oven until the brownies begin to pull away from the sides of the pan, and a toothpick inserted into the center comes out clean, 40 to 45 minutes. Cool in the pan, cut into squares, and serve.

Easiest Brownies Ever

Ingredients

1 cup butter, softened
2 cups brown sugar
2 eggs
2 teaspoons vanilla extract
1 cup all-purpose flour
1 pinch salt
1 cup unsweetened cocoa powder
1 cup chopped walnuts (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x11 inch baking dish.

In a large bowl, mix the butter and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla extract. Mix in the flour, salt and cocoa powder just until moistened. Stir in the walnuts, if using. Spread the batter evenly into the prepared pan.

Bake for 20 minutes in the preheated oven, or until the top is dry and the edges begin to pull away from the sides of the pan. Cool before cutting into squares.

Almond Coconut Brownies

Ingredients

1 1/2 cups butter (no substitutes)
4 (1 ounce) squares unsweetened chocolate
2 1/4 cups sugar
3 eggs, beaten
1 cup all-purpose flour
3/4 cup chopped slivered almonds
1 teaspoon vanilla extract

FILLING:
1 cup sugar
1 cup milk
24 large marshmallows
1 (14 ounce) package flaked coconut

TOPPING:
1 cup semisweet chocolate chips
3/4 cup sugar
1/4 cup butter (no substitutes)
1/4 cup milk
1/4 cup chopped slivered almonds, toasted

Directions

In a saucepan, over low heat, melt butter and chocolate; cool slightly. Add sugar. Stir in the eggs, flour, almonds and vanilla. Transfer to a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30 minutes or until a toothpick inserted in the center comes out clean. Cool on a wire rack.

In a large saucepan, combine filling ingredients; bring to a boil. Pour over cooled brownies.

In another saucepan, combine chocolate chips, sugar, butter and milk; bring to a boil. Spoon over the filling. Sprinkle with almonds. Chill for 2 hours or until set. Store in the refrigerator.

Premier White Brownies

Ingredients

3 (2 ounce) bars NESTLE® TOLL HOUSE® Premier White Baking Chocolate, broken into pieces
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
3/4 cup granulated sugar
2 large eggs
2 tablespoons water
1/8 teaspoon almond extract
1/3 cup butter, melted and cooled
1/4 cup sliced almonds

Directions

MICROWAVE baking bars in medium, microwave-safe bowl on MEDIUM-HIGH (70%) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Cool to room temperature.

COMBINE flour, baking powder and salt in small bowl.

COMBINE sugar, eggs, water and almond extract in large bowl. Add melted baking bars and butter; stir until smooth. Gradually add flour mixture. Pour into greased 9 x 9-inch baking pan. Sprinkle almonds on top.

BAKE in preheated 350 degrees F. oven for 25 to 30 minutes or until wooden pick inserted in center comes out clean. Cool completely in pan on wire rack.

Deb's Passover Brownies

Ingredients

4 (1 ounce) squares unsweetened baking chocolate
1 cup butter
4 eggs
2 egg whites
2 cups white sugar
1/4 cup strong brewed coffee
2 teaspoons kosher for Passover vanilla flavoring
1 cup potato starch
2 tablespoons potato starch
1/4 cup matzo cake meal
2 tablespoons matzo cake meal
1/4 cup unsweetened cocoa powder
1/2 teaspoon salt
6 ounces semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 2 8x8-inch baking pans.

Melt unsweetened chocolate and butter in the top of a double boiler over simmering water; stir to mix well. Beat the eggs and egg whites together in a mixing bowl with an electric mixer on high speed until very fluffy, about 5 minutes. Gently stir the butter and chocolate mixture, sugar, coffee, and vanilla flavoring into the egg mixture, and beat well to combine.

Mix together all of the potato starch, all of the matzo cake meal, cocoa powder, and salt in a bowl. Beat the dry ingredients into the chocolate mixture with electric mixer until fluffy and thoroughly combined. Gently fold the chocolate chips into the batter, and divide between the 2 prepared baking dishes.

Bake in the preheated oven until a toothpick inserted into the center of a pan shows moist crumbs, 25 to 30 minutes.

Raw Brownies

Ingredients

1 cup rolled oats
1/2 cup carob powder
1/4 cup toasted sesame seeds,
ground
1/4 cup ground sunflower seeds
1/2 cup honey
2 cups chopped walnuts

Directions

Combine the oats, carob powder, ground sesame seeds, ground sunflower seeds, honey and chopped nuts. Mix well and press into the bottom of one 8 inch square dish.

Chill and cut into 2 inch squares to serve. These tend to be a little on the crumbly side.

Layered Brownies

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 cup chopped nuts
1/3 cup vegetable oil
1 egg
1 (14 ounce) can sweetened
condensed milk
1 cup semisweet chocolate chips
1/8 teaspoon salt
1 teaspoon vanilla extract

Directions

In a mixing bowl, combine dry cake mix, nuts, oil and egg; mix until crumbly. Set aside 1-1/2 cups for topping. Press the remaining crumb mixture into a greased 13-in. x 9-in. x 2-in. baking pan. In a saucepan, combine milk, chocolate chips and salt. Cook and stir over low heat until chips are melted. Stir in vanilla. Spread evenly in pan. Sprinkle with reserved crumb mixture. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool before cutting.

Chewy Whole Wheat Peanut Butter Brownies

Ingredients

1/3 cup margarine, softened
2/3 cup white sugar
1/2 cup packed brown sugar
2 eggs
1 cup peanut butter
1/2 teaspoon vanilla extract
2 tablespoons water
3/4 cup whole wheat flour
1/4 cup all-purpose flour
1/4 teaspoon salt
1 teaspoon baking powder
1/4 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees Celsius). Grease a 9x9 inch baking pan.

In a large mixing bowl, beat together margarine and sugars; add eggs one at a time, and beat until mixture is light and fluffy. Stir in peanut butter, vanilla, and water.

In a separate mixing bowl, mix together flours with salt, baking powder, and baking soda. Stir into peanut butter mixture and blend well. Spread batter into the prepared pan.

Bake in preheated oven for 30 to 35 minutes, or until the top springs back when touched. Cool and cut into 16 squares.

Huggie Bear Brownies

Ingredients

1/3 cup butter or margarine,
softened
1/4 cup light corn syrup
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/2 cup all-purpose flour
1/3 cup unsweetened cocoa
powder
1/2 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch pan.

In a medium bowl, cream together the butter, corn syrup and sugar. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, cocoa and salt, gradually stir into the creamed mixture. Spread evenly into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven, until brownies pull away from the sides of the pan. Frost when cooled, if desired.

Mocha Walnut Brownies

Ingredients

4 (1 ounce) squares unsweetened chocolate
1 cup butter (no substitutes)
2 cups sugar
4 eggs
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup chopped walnuts
MOCHA FROSTING:
4 cups confectioners' sugar
1/2 cup butter (no substitutes), melted
1/3 cup baking cocoa
1/4 cup strong brewed coffee
2 teaspoons vanilla extract

Directions

In a saucepan over low heat, melt the chocolate and butter; stir until smooth. Remove from the heat. Add sugar and mix well. Add eggs, one at a time, beating well after each. Stir in vanilla. Combine flour, baking powder and salt; add to the chocolate mixture just until combined. Stir in walnuts.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 375 degrees F for 30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Combine frosting ingredients in a bowl; mix well. Spread over brownies.

Passover Brownies

Ingredients

4 eggs
2 cups white sugar
1 cup butter, melted
6 tablespoons matzo meal
1 cup cocoa powder
1 cup chopped walnuts (optional)

4 (1 ounce) squares semisweet chocolate, melted
1 tablespoon butter, softened
1/8 teaspoon water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch baking pan.

In a medium-size mixing bowl, blend eggs, sugar, and butter. Mix in matzo meal, cocoa powder and walnuts (if desired). Transfer batter to prepared baking pan.

Bake at 350 degrees F (175 degrees C) for 30 minutes.

In a small mixing bowl, blend chocolate, butter or margarine and water. Spread over cooled brownies.

Masala Chai Brownies

Ingredients

2 tablespoons unsweetened cocoa powder
1/3 cup unsweetened shredded coconut
1 cup all-purpose flour
1 cup white sugar
1/4 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup very strongly brewed masala chai
1/2 cup canola oil
1/2 teaspoon vanilla extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Spray an 8x8 inch baking pan with cooking spray, and dust lightly with the 2 tablespoons cocoa powder. Place the coconut in the jar of a blender, and pulse to mince; set aside.

Whisk together the flour, sugar, 1/4 cup cocoa powder, baking powder, and salt. Stir in the brewed chai, canola oil, and vanilla extract, just until all ingredients are moistened. Fold in the coconut. Spread the batter in the prepared pan.

Bake in the preheated oven until the top is no longer shiny, about 20 minutes. Allow to cool for 1 hour before cutting.

Texas Brownies I

Ingredients

2 cups all-purpose flour
2 cups white sugar
1 cup butter
4 tablespoons cocoa powder
1 cup water
1/2 cup buttermilk
2 eggs, beaten
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

Combine flour and sugar in a large mixing bowl. In a medium saucepan, over medium heat, bring margarine, cocoa and water to a fast boil. Pour over flour mixture and mix well. Mix buttermilk, eggs, baking soda, cinnamon and vanilla into the flour mixture; mixing well after each addition. spread evenly into the prepared pan.

Bake for 35 minutes in the preheated oven, or until brownies begin to pull away from the sides of the pan.

Cream Cheese Brownies I

Ingredients

1/2 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/3 cup semisweet chocolate chips
5 tablespoons shortening
1 cup white sugar
3 eggs
3 tablespoons cream cheese
2 teaspoons vanilla extract
1/2 teaspoon almond extract
1/2 cup chopped almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 9 inch square baking pan.

In top of a double boiler, melt chocolate chips and shortening, stirring frequently until smooth. Pour into a large bowl, and mix in sugar, cream cheese, and eggs. Stir in vanilla and almond extracts. Gradually mix in flour, baking powder and salt. Fold in almonds and pour the batter into pan.

Bake for 35 to 40 minutes in the preheated oven, until toothpick inserted near the center comes out clean. Let cool in pan before cutting into bars.

Toffee Bar Brownies

Ingredients

1 (20 ounce) package brownie mix
1 pkg. (4 serving size) instant
chocolate pudding mix
8 (1.4 ounce) bars chocolate-
covered English toffee bars,
divided
2 (8 ounce) containers frozen
whipped topping, thawed

Directions

Prepare brownies according to the package directions, and let cool.
Crumble the surface of the brownies with a fork.

Prepare the chocolate pudding mix according to the package
directions, and immediately pour over the brownies. Allow the
pudding to set.

Using the handle of a wooden spoon or table knife, crush the toffee
bars, still in their wrappers, and sprinkle 7 crushed toffee bars over
the pudding.

Spread the whipped topping over the crushed toffee bars with a
spatula, and sprinkle 1 crushed toffee bar over the top for
decoration.

Raspberry Brownies

Ingredients

1 cup butter or margarine
5 ounces unsweetened chocolate,
chopped
2 cups sugar
4 large eggs
2 teaspoons vanilla
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup chopped walnuts
1/2 cup SMUCKER'S® Red
Raspberry Preserves

Directions

Butter 13 x 9 x 2-inch baking pan. Melt butter and chocolate in a large, heavy saucepan over low heat, stirring constantly until smooth. Remove from heat. Stir in sugar, eggs, and vanilla. Mix flour, baking powder and salt in small bowl. Add to chocolate mixture and whisk to blend. Stir in nuts.

Pour two cups batter into pan. Freeze until firm, about 10 minutes.

Preheat oven to 350 degrees F. Spread preserves over brownie batter in pan. Spoon remaining batter over. Let stand 20 minutes at room temperature to thaw bottom layer.

Bake brownies until tester inserted into center comes out clean, or about 35 minutes. Transfer to rack and cool. Cut brownies into squares. Store in airtight container at room temperature.

Brownies IV

Ingredients

1 1/2 cups white sugar
1 1/2 cups butter, softened
4 eggs
2 teaspoons vanilla extract
1 3/4 cups all-purpose flour
1 cup unsweetened cocoa powder

6 (1 ounce) squares semisweet
chocolate
2 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch baking pan.

In a medium bowl, cream together the sugar and 1 1/2 cups of butter until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour and cocoa powder, stir into the creamed mixture until just blended. Spread evenly into the prepared pan.

Bake for 35 to 40 minutes in the preheated oven, until a toothpick inserted into the center comes out clean.

To make the frosting: Combine the semisweet chocolate and remaining 2 tablespoons butter in a small bowl. Heat in the microwave or over a double boiler, stirring frequently until smooth. Spread over brownies when cool.

High Altitude Deep Dish Brownies

Ingredients

7/8 cup all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1/2 teaspoon salt
3/4 cup butter, melted
1 1/2 cups white sugar
1 1/2 teaspoons vanilla extract
3 eggs
3/4 cup semisweet chocolate chips (optional)
1/2 cup chopped pecans (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease an 8 inch square baking dish.

In a large bowl, combine the flour, cocoa, baking powder and salt; set aside. In a separate bowl, stir together the melted butter, sugar, and vanilla. Mix in the eggs. Gradually stir in the dry ingredients just until blended. Fold in chocolate chips and pecans if using. Spread the batter evenly in the prepared pan.

Bake in the preheated oven until the edges start to pull away from the sides of the pan and the top appears dry, 35 to 40 minutes.

Brownies In A Jar

Ingredients

2 1/4 cups white sugar
2/3 cup unsweetened cocoa powder
1/2 cup chopped pecans
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt

Directions

Pour sugar into a clean and dry one quart jar. Press down firmly.

Add cocoa powder and press down firmly. Pour in chopped pecans, making sure pecans are evenly layered in the jar. Combine flour, baking powder and salt. Pour into jar and seal.

Attach the following directions to the jar: Empty mix into large bowl. Use your hands to mix thoroughly. Add 3/4 cup of butter or margarine and 4 slightly beaten eggs. Mix until completely blended. Spread batter into a lightly greased or sprayed 9 x 13 inch pan. Bake at 350 degrees F (180 degrees C) for 30 minutes or until done. Cool in pan. Cut into 2 inch squares.

Extra Extra Rich Brownies

Ingredients

1 1/8 cups all-purpose flour
3/4 teaspoon baking powder
3/4 teaspoon salt
1 cup white sugar
1 1/2 cups unsweetened cocoa powder
2/3 cup vegetable oil
1 teaspoon vanilla extract
3/4 cup evaporated milk

1/2 cup evaporated milk
1/3 cup sweetened cocoa mix
1 teaspoon butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch square baking pan.

In a large bowl, combine the flour, baking powder, salt, sugar and unsweetened cocoa. Stir in the oil, vanilla, and 3/4 cup of evaporated milk until well blended. Spread the mixture evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until a toothpick inserted into the center comes out clean.

To make the frosting: In a small saucepan, combine the remaining evaporated milk, sweetened cocoa, and butter. Cook over medium heat until almost boiling, remove from heat and chill until brownies are ready. When brownies are completely cool, frost with the chilled icing and cut into bars, or frost them individually.

Chewy Cocoa Brownies

Ingredients

1 2/3 cups granulated sugar
3/4 cup butter or margarine,
melted
2 tablespoons water
2 large eggs
2 teaspoons vanilla extract
1 1/3 cups all-purpose flour
3/4 cup NESTLE® TOLL HOUSE®
Baking Cocoa
1/2 teaspoon baking powder
1/4 teaspoon salt
3/4 cup chopped nuts
powdered sugar

Directions

PREHEAT oven to 350 degrees F. Grease 13x9-inch baking pan.

COMBINE sugar, butter and water in large bowl. Stir in eggs and vanilla extract. Combine flour, cocoa, baking powder and salt in medium bowl; stir into sugar mixture. Stir in nuts. Spread into prepared baking pan.

BAKE for 18 to 25 minutes or until wooden pick inserted in center comes out slightly sticky. Cool completely in pan on wire rack. Sprinkle with powdered sugar. Cut into bars.

Make-Ahead Glazed Brownies

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
1 egg
1/4 cup sour cream
1 cup all-purpose flour
1/2 cup baking cocoa
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup milk
GLAZE:
1/4 cup butter or margarine,
softened
1/2 cup confectioners' sugar
2 tablespoons baking cocoa
3 tablespoons milk
1/2 cup chopped pecans
1/2 teaspoon vanilla extract

Directions

In a large mixing bowl, cream butter and sugar. Beat in egg and sour cream. Combine the flour, cocoa, baking powder and salt; add to creamed mixture alternately with milk. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean.

Meanwhile, in a small mixing bowl, cream butter. Gradually beat in confectioners' sugar, cocoa and milk. Stir in pecans and vanilla. Spread over warm brownies. Cool on a wire rack. Cover and freeze for up to 1 month. Thaw and cut into bars.

MMMMM... Brownies

Ingredients

1/2 cup white sugar
2 tablespoons butter
2 tablespoons water
1 1/2 cups semisweet chocolate chips
2 eggs
1/2 teaspoon vanilla extract
2/3 cup all-purpose flour
1/4 teaspoon baking soda
1/2 teaspoon salt

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease an 8x8 inch square pan.

In a medium saucepan, combine the sugar, butter and water. Cook over medium heat until boiling. Remove from heat and stir in chocolate chips until melted and smooth. Mix in the eggs and vanilla. Combine the flour, baking soda and salt; stir into the chocolate mixture. Spread evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until brownies set up. Do not overbake! Cool in pan and cut into squares.

Three-Layer Chocolate Brownies

Ingredients

1 cup quick-cooking oats
1/2 cup packed brown sugar
1/3 cup all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1/4 cup butter (no substitutes),
melted

FILLING:

1/2 cup butter (no substitutes)
2 (1 ounce) squares semisweet
chocolate
1 cup sugar
2 eggs, beaten
1/4 cup milk
2 teaspoons vanilla extract
2/3 cup all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt

FROSTING:

3 tablespoons butter (no
substitutes), softened
1 (1 ounce) square unsweetened
chocolate, melted
1 cup confectioners' sugar
1 tablespoon milk
3/4 teaspoon vanilla extract

Directions

In a mixing bowl, combine the first six ingredients; beat on low speed until blended. Press into a greased 9-in. square baking pan. Bake at 350 degrees F for 10 minutes.

Meanwhile, in a saucepan over low heat, melt butter and chocolate. Remove from the heat; stir in sugar, eggs, milk and vanilla. Combine flour, baking soda and salt; gradually add to the chocolate mixture and stir until smooth. Pour over crust. Bake for 35-40 minutes or until the top springs back when lightly touched. Cool on wire rack.

In a mixing bowl, combine frosting ingredients; beat until smooth. Frost cooled brownies; cut.

Brownies-Allergy Free!

Ingredients

2 ripe bananas, mashed
1 1/2 cups vegetable oil
1 cup potato flour
1 cup brown rice flour
2 cups white sugar
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking soda
5/8 teaspoon cream of tartar
1 1/2 teaspoons sea salt

Directions

Preheat the oven too 325 degrees F (165 degrees C.) Grease a 9x13 inch baking dish.

In a large bowl, mix together the potato flour, rice flour, sugar, cocoa powder, baking soda, cream of tartar and salt. Blend together the bananas and oil in a separate bowl. Stir the banana mixture into the dry ingredients until well blended. Spread evenly in the bottom of the prepared pan.

Bake for 20 to 25 minutes in the preheated oven, until they appear dry on the top. Cool completely, and cut into squares.

Cinnamon Brownies

Ingredients

1 2/3 cups sugar
3/4 cup butter or margarine,
melted
2 tablespoons strong brewed
coffee
2 eggs
2 teaspoons vanilla extract
1 1/3 cups all-purpose flour
3/4 cup baking cocoa
1 tablespoon ground cinnamon
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup chopped walnuts
confectioners' sugar

Directions

In a mixing bowl, beat the sugar, butter and coffee. Add eggs and vanilla. Combine the flour, cocoa, cinnamon, baking powder and salt; gradually add to the sugar mixture and mix well. Stir in walnuts.

Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 18-22 minutes or until a toothpick inserted near the center comes out clean (do not overbake). Cool on a wire rack. Dust with confectioners' sugar.

Caramel Brownies III

Ingredients

1 (14 ounce) package individually wrapped caramels, unwrapped
1/3 cup evaporated milk

1 (18.25 ounce) package chocolate cake mix
3/4 cup butter, melted
1/3 cup evaporated milk

1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). In a heavy saucepan, combine caramels and 1/3 cup of evaporated milk. Cook over low heat, stirring constantly until smooth; set aside. Grease a 9x13 inch pan.

In a large bowl, stir together the cake mix, melted butter and 1/3 cup of evaporated milk by hand until dough holds together. Press half of the dough into the prepared pan, reserving the rest.

Bake for 10 minutes in the preheated oven. Remove from the oven and sprinkle the chocolate chips over the crust, pour the caramel mixture evenly over the chips. Crumble the remaining dough over the caramel layer and return to the oven.

Bake for an additional 15 to 18 minutes in the preheated oven. Cool in refrigerator to set the caramel before cutting into bars.

Amazingly Delicious Whole-Grain Brownies

Ingredients

1/4 cup applesauce
3/4 cup white sugar
2 egg whites
1/4 cup butter, melted
1/4 cup buttermilk
1 teaspoon vanilla extract
1/2 teaspoon coffee flavored extract
1/3 cup unsweetened cocoa powder
1/4 cup all-purpose flour
1/4 cup whole wheat pastry flour
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup chopped walnuts (optional)
1/2 cup chocolate chips (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease an 8x8 inch square pan.

In a medium bowl, stir together the applesauce, white sugar, egg whites and butter until smooth. Mix in the buttermilk, vanilla extract and coffee extract. Combine the cocoa, all-purpose flour, whole wheat flour, baking powder and salt; stir into the sugar mixture just until incorporated. Spread the batter evenly into the prepared pan.

Bake for 25 minutes in the preheated oven, until a toothpick inserted in the center comes out clean, but the brownies are still moist. Cool, and cut into squares.

Glazed Mint Brownies

Ingredients

2 (1 ounce) squares unsweetened chocolate
1/2 cup butter (no substitutes)
2 eggs
1 cup sugar
1/2 cup all-purpose flour
FILLING:
3 tablespoons butter, softened
1 1/2 cups confectioners' sugar
2 tablespoons milk
3/4 teaspoon peppermint extract
3 drops green food coloring (optional)
GLAZE:
1/2 cup semisweet chocolate chips
2 tablespoons butter

Directions

In a heavy saucepan or microwave, melt chocolate and butter. Cool slightly. In a mixing bowl, beat the eggs, sugar and flour. Stir in the chocolate mixture. Pour into a greased 9-in. square baking pan. Bake at 350 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

In a mixing bowl, combine the filling ingredients; beat until creamy. Spread over brownies. For glaze, melt chocolate chips and butter; stir until smooth. Spread over filling. Refrigerate until filling and glaze are set.

Butterscotch Brownies in a Jar

Ingredients

2 cups all-purpose flour
1 1/2 tablespoons baking powder
1/4 teaspoon salt
1/2 cup flaked coconut
3/4 cup chopped pecans
2 cups packed brown sugar

Directions

To a one liter jar, add flour, baking powder, and salt; stir together, and pack down. Then add and pack down remaining ingredients in this order: coconut, pecans, brown sugar.

Attach a label with the following instructions: Butterscotch Brownies in a Jar 1. Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking pan. 2. Empty jar of brownie mix into a large mixing bowl; stir to break up lumps. Add 3/4 cup softened butter, 2 beaten eggs, and 2 teaspoons of vanilla extract; mix until well blended. Spread batter evenly in the prepared pan. 3. Bake for 25 minutes. Allow to cool in the pan some before cutting into squares.

Butterscotch Pecan Brownies

Ingredients

2 (1 ounce) squares unsweetened chocolate
1/3 cup shortening
2 eggs
1 cup sugar
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup chopped pecans
FILLING:
1/4 cup butter or margarine
1/2 cup sugar
1/4 cup evaporated milk
3/4 cup marshmallow creme
1/2 teaspoon vanilla extract
1/4 cup chopped pecans
CARAMEL LAYER:
24 caramels
1/4 cup whipping cream
TOPPING:
1 cup semisweet chocolate chips
1/4 cup butterscotch chips
1/4 cup chopped pecans

Directions

In a microwave-safe bowl, melt chocolate and shortening; stir until smooth. Cool slightly. In a mixing bowl, beat eggs and sugar; stir into chocolate mixture. Stir in pecans. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 18-20 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For filling, melt butter in a heavy saucepan over medium heat. Add sugar and milk; bring to a gentle boil. Reduce heat to medium-low; boil and stir for 5 minutes. Remove from the heat; stir in marshmallow creme and vanilla. Add pecans. Spread over top of brownies. Refrigerate until set.

Combine the caramels and cream in a saucepan. Cook and stir over low heat until melted and smooth; cook and stir 4 minutes longer. Spread over filling. Refrigerate until set.

Melt the chocolate and butterscotch chips; stir until smooth. Stir in pecans; spread over caramel layer. Refrigerate for at least 4 hours or overnight. Remove from the refrigerator 20 minutes before cutting. Cut into 1-in. squares.

Deep Dish Fudge Brownies

Ingredients

3/4 cup all-purpose flour
3/4 cup cake flour
1/4 teaspoon baking powder
1/4 teaspoon salt
1 cup butter, softened
4 (1 ounce) squares unsweetened chocolate
1 3/4 cups white sugar
4 eggs
2 teaspoons vanilla extract
1 cup semisweet chocolate chips

Directions

Preheat oven to 350. Grease and flour one 9 inch square baking pan, tapping out excess flour.

Melt the butter and unsweetened chocolate in the top of a double boiler and then let cool for about 15 minutes.

Sift together both flours, baking powder and salt. Set aside. In Large bowl, whisk chocolate/butter mixture to blend. Beat in sugar, then vanilla, then eggs. Fold in dry ingredients and mix well. Stir in semisweet chocolate chips. Scrape batter into prepared pan, spreading evenly.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes until set. Do not overbake. Cool in pan on a wire rack. Once cool cut into large squares.

Chewy Peanut Butter Brownies

Ingredients

1/2 cup peanut butter
1/3 cup margarine, softened
2/3 cup white sugar
1/2 cup packed brown sugar
2 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking pan.

In a medium bowl, cream together peanut butter and margarine. Gradually blend in the brown sugar, white sugar, eggs, and vanilla; mix until fluffy. Combine flour, baking powder, and salt; stir into the peanut butter mixture until well blended.

Bake for 30 to 35 minutes in preheated oven, or until the top springs back when touched. Cool, and cut into 16 squares.

De-'light'-ful Chocolate Brownies

Ingredients

1 cup all-purpose flour
1/2 cup cake flour
1/4 cup unsweetened cocoa powder
3 tablespoons chocolate syrup
1/2 cup applesauce
2 egg whites
1 teaspoon baking powder
1/2 cup white sugar

Directions

Preheat oven to 325 degrees F (165 degrees C).

Combine the applesauce, egg whites, chocolate syrup and sugar. Blend in the flours, cocoa and baking powder. Mix until the batter is smooth. Pour the batter into one 13x9 inch pan.

Bake at 325 F (165 degrees C) for 20 to 25 minutes.

Best Brownies Ever

Ingredients

1 1/4 cups margarine, softened
4 cups white sugar
8 eggs
2 teaspoons vanilla extract
4 cups all-purpose flour
1 1/4 cups cocoa powder
2 cups chopped walnuts
1 teaspoon salt

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 15x10 inch baking pan.

Combine the margarine and the sugar in a large mixing bowl; use an electric mixer to beat until light. Beat in the eggs and vanilla; mix well. Whisk together the flour, cocoa powder, walnuts, and salt in a large bowl. Stir the flour mixture into the egg mixture, mixing just until dry ingredients are incorporated. Spoon batter into prepared pan.

Bake brownies in the preheated oven until the edges begin to pull away from the sides of the pan, 40 to 45 minutes.

Brownies V

Ingredients

1 cup butter
8 (1 ounce) squares unsweetened
baking chocolate
4 eggs
1 1/2 cups packed brown sugar
1 1/2 cups white sugar
2 teaspoons vanilla extract
2 teaspoons orange zest
6 tablespoons brandy-based
orange liqueur (such as Grand
Marnier®)
1 1/2 cups all-purpose flour
1 cup semisweet chocolate chips
1 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking dish.

In a medium saucepan over medium heat, melt butter. Stir in the unsweetened chocolate squares and stir until completely melted and smooth. Remove from heat and set aside to cool.

In a large bowl, beat eggs until light and fluffy, gradually adding brown sugar and white sugar. Continue to beat for about 3 minutes. Stir in the melted chocolate mixture, vanilla, orange zest and Grand Mariner. Slowly add flour, mixing on low speed, then fold in the chocolate chips and nuts by hand. Spread the batter evenly into the prepared pan.

Bake for 45 minutes in the preheated oven, or until sides are slightly dry and the top feels firm to the touch. Allow brownies to cool before cutting into squares. These can be stored covered at room temperature.

The Truly Most Fantastic Chocolate Brownies

Ingredients

5 (1 ounce) squares unsweetened chocolate
2/3 cup butter
4 teaspoons hot water
2 teaspoons instant coffee granules
3 egg yolks
3 egg
1 cup white sugar
2 teaspoons vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
2 tablespoons unsweetened cocoa powder
1/2 cup walnuts, toasted and chopped

3 (1 ounce) squares unsweetened chocolate, chopped
1/3 cup sour milk
1 tablespoon white sugar
1 teaspoon rum (optional)
1 cup walnuts, toasted and chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch square pan.

In a double boiler, or in the microwave, melt 5 squares of unsweetened chocolate with 2/3 cup butter. Combine hot water and instant coffee, stir into the melted chocolate. Set aside to cool.

In a medium bowl, beat in eggs, egg yolks, and 1 cup sugar until smooth. Stir in vanilla. Sift together flour, baking powder, and cocoa; mix into the egg mixture. Next, mix in the cooled chocolate mixture. Stir in 1/2 cup walnuts. Spread the batter into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven. Cool completely before frosting.

To make the frosting, melt the remaining 3 squares of unsweetened chocolate in a double boiler. Stir in sour milk, and 1 tablespoon sugar; stir until smooth. Remove from heat, and stir in the rum. Spread over the cooled brownies, and sprinkle with remaining walnuts. Allow the frosting to set before cutting into bars.

Black 'N' White Brownies

Ingredients

3/4 cup all-purpose flour
1/2 cup sugar
1/4 teaspoon baking powder
1/4 teaspoon salt
1 cup quick-cooking oats
1 cup flaked coconut
2/3 cup butter, melted
2 tablespoons milk
CHOCOLATE LAYER:
1/3 cup butter
1 (1 ounce) square unsweetened chocolate
2 eggs
1 cup packed brown sugar
2 tablespoons milk
1 teaspoon vanilla extract
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup chopped walnuts
FROSTING:
4 ounces cream cheese, softened
1/4 cup butter, softened
1 1/2 teaspoons vanilla extract
2 1/4 cups confectioners' sugar
1/4 cup chopped walnuts

Directions

In a bowl, combine the first four ingredients. Stir in oats and coconut. Add butter and milk; mix well. Press into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 10-12 minutes. Remove from the oven. Reduce heat to 325 degrees F.

In a saucepan, melt the butter and chocolate; cool slightly. In a mixing bowl, combine the eggs, brown sugar, milk and vanilla; mix well. Add chocolate mixture; mix well. Combine the flour, baking powder and salt; add to chocolate mixture and mix well. Stir in walnuts. Spread evenly over crust. Bake at 325 degrees F for 25-30 minutes or until a toothpick comes out with moist crumbs (do not overbake). Cool on a wire rack.

In a mixing bowl, combine the first four frosting ingredients until smooth and creamy. Spread over bars. Sprinkle with walnuts. Store in the refrigerator.

Easy Banana Brownies

Ingredients

1/2 cup butter
2/3 cup semisweet chocolate
chips
1 large egg
2/3 cup packed light brown sugar
1 small ripe banana, mashed
1/2 teaspoon vanilla extract
1/4 teaspoon salt
3/4 cup all-purpose flour

Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease an 8 inch square pan.

Melt butter in sauce pan over medium-low heat. Remove from heat, add chips, and stir until melted. Set aside to cool for 5 minutes.

Lightly beat the egg in a medium bowl. Stir in the brown sugar, banana, vanilla, and salt. Pour the melted chocolate mixture into the banana mixture, and stir until well combined. Add the flour, stirring just until incorporated. Spread the batter into the prepared pan.

Bake in the preheated oven until a toothpick inserted near the center comes out with moist crumbs, about 30 minutes. Don't over bake. Remove, and cool pan on wire rack before cutting.

Caramel Turtle Brownies

Ingredients

1 (14 ounce) package individually wrapped caramels
1 (12 fluid ounce) can evaporated milk
1 (18.25 ounce) package chocolate cake mix
6 tablespoons butter, melted
1 cup semisweet chocolate chips
1/4 pound whole pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan. Set aside.

Unwrap caramels and place in saucepan with 2 Tablespoons evaporated milk. Melt over medium to low heat, stirring constantly.

In a large bowl, combine the remaining evaporated milk, dry cake mix, and melted butter. Stir until well blended. Spread half of this mixture in the prepared pan. Bake for 10 minutes.

Remove brownies from oven. Sprinkle chocolate chips and drizzle melted caramels over the top. Drop remaining cake mixture by teaspoonfuls over all. Return to oven for 20 minutes. Garnish with whole pecans if you'd like.

Crunchy Peanut Butter Swirl Brownies

Ingredients

1 (3 ounce) package cream cheese, softened
1/3 cup peanut butter
1/4 cup white sugar
1 egg
1/2 cup chopped peanuts
1 (19.8 ounce) package brownie mix
2 tablespoons water
1/2 cup vegetable oil
2 eggs

Directions

Heat oven to 350 degrees F (175 degrees C). Grease bottom of one 13x9 inch pan.

In a small bowl blend the cream cheese, peanut butter, white sugar and 1 egg. Beat at medium speed until smooth. Stir in peanuts and set aside.

In a large bowl combine the brownie mix, water, oil and 2 eggs. Beat for fifty strokes with a wooden spoon.

Spread half of the batter into the prepared pan. Drop filling by tablespoonfuls over brownie batter. Spoon remaining batter over filling. Pull a knife through the batter in wide curves, turn pan and repeat for a marbled effect.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Cool completely and cut into bars. Store tightly covered in the refrigerator.

Gluten-Free Fudge Brownies

Ingredients

2/3 cup gluten-free baking mix
(such as Bob's Red Mill All
Purpose GF Baking Flour®)
1/2 cup cornstarch
1 cup white sugar
1 cup packed brown sugar
3/4 cup unsweetened cocoa
powder
1 teaspoon baking soda
2 eggs, beaten
3/4 cup margarine, melted

Directions

Preheat oven to 350 degrees F (175 degrees C), and grease an 8x8 inch square baking dish.

Stir together the gluten-free baking mix, cornstarch, white sugar, brown sugar, cocoa powder, and baking soda in a bowl, sifting with a fork to remove lumps. Pour in the eggs and melted margarine, and mix with a large spoon or electric mixer on low until the mixture forms a smooth batter, 3 to 5 minutes. Scrape the batter into the prepared baking dish.

Place a sheet of aluminum foil on the oven rack to prevent spills as the brownies rise, then fall during baking. Bake until a toothpick inserted in the center of the brownies comes out clean, 40 to 45 minutes.

Mel's Awesome Brownies

Ingredients

2 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1/3 cup unsweetened cocoa powder
1 cup water
3/4 cup butter
1/2 cup buttermilk
2 eggs

4 cups confectioners' sugar
1/3 cup unsweetened cocoa powder
1/3 cup milk
1 teaspoon vanilla extract
1/2 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a large bowl, stir together the flour, sugar, baking soda and 1/3 cup cocoa. In a small saucepan, combine water and 2/3 cup of butter; bring to a boil. Allow the butter and water to cool down a bit before adding to the dry ingredients. Beat in the buttermilk and eggs last. Spread evenly into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven. Allow to cool for 20 minutes before frosting.

To make the frosting: In a large bowl, stir together the confectioners' sugar, 1/3 cup cocoa, milk and vanilla until smooth. Beat in the melted butter until light and fluffy. Spread over brownies while they are still slightly warm. Cut into squares when cool.

Brownies To Die For

Ingredients

1 (19.8 ounce) package brownie mix
1 cup sour cream
1 (16 ounce) container coconut pecan frosting
1 cup semisweet chocolate chips
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x9 inch baking pan.

Mix the brownie mix according to box directions, omitting 1/2 of the oil asked for. Stir in the sour cream and coconut pecan frosting. Spread evenly into the prepared pan.

Bake for 20 to 30 minutes in preheated oven, or until done. Be careful not to overbake, or they will harden and be impossible to eat! About 5 minutes before brownies are done, remove from oven, and sprinkle chocolate chips over the top along with chopped pecans. Place back in the oven for 5 minutes. Remove pan from oven, and use a spatula to spread the melted chocolate chips over the top to frost the brownies.

Blonde Brownies I

Ingredients

1 cup sifted all-purpose flour
1/2 teaspoon baking powder
1/8 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped walnuts
1/3 cup butter
1 cup packed brown sugar
1 egg
1 tablespoon vanilla extract
2/3 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

Measure 1 cup sifted flour. Add baking powder, baking soda, and salt. Sift again. Add 1/2 cup chopped nuts. Mix well and set aside.

Melt 1/3 cup butter. Add 1 cup firmly packed brown sugar and mix well. If shortening is used, add 1 tablespoon hot water. Cool slightly.

Add egg (beaten) and vanilla. Blend well. Add flour mixture, a little at a time, mixing well.

Spread in 9 x 9 x 2 inch pan. Sprinkle 1/2 to 1 cup chocolate chips on top. Bake for 20 to 25 minutes.

Cream Cheese Brownies III

Ingredients

4 (1 ounce) squares German sweet chocolate
5 tablespoons butter
1 (3 ounce) package cream cheese, softened
1/4 cup white sugar
3 eggs
1 tablespoon all-purpose flour
1/2 teaspoon vanilla extract
3/4 cup white sugar
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup all-purpose flour
1/2 cup chopped pecans
1 teaspoon vanilla extract

Directions

Melt chocolate with 3 tablespoons of the butter over very low heat. Stir constantly until smooth. Set aside to cool.

Cream remaining 2 tablespoons butter with cream cheese until smooth. Gradually add 1/4 cup sugar. Cream until light and fluffy. Blend into this 1 of the eggs, 1 tablespoon flour and 1/2 teaspoon vanilla. Set aside.

Now beat the remaining 2 eggs until light and fluffy. Gradually beat into them 3/4 cup sugar. Continue beating until thickened. Stir in the baking powder, salt and 1/2 cup flour. Add to this the cooled chocolate mixture. Blend well. Stir in the nuts and 1 teaspoon vanilla.

Spread half of the chocolate batter into an 8x8 inch greased baking pan. Spread the cream cheese mixture over the top. Then drop the remaining chocolate batter by tablespoons over the top of the cream cheese mixture. Swirl through batter layers with a spatula for a marbled effect.

Bake in a preheated 350 degrees F (175 degrees C) oven for 35 to 40 minutes. Cool in the pan. Cut into squares or bars.

Mocha Mudslide Brownies

Ingredients

2/3 cup butter
4 (1 ounce) squares unsweetened chocolate, chopped
3 eggs
1 1/2 cups white sugar
1/4 cup coffee flavored liqueur
2 tablespoons Irish cream liqueur
2 tablespoons vodka
2 cups all-purpose flour
1/2 teaspoon baking powder
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). In the microwave or in a metal bowl over a pan of simmering water, melt butter and chocolate, stirring frequently until smooth. Remove from heat and set aside to cool.

In a large bowl, beat eggs and sugar until light and pale, about 5 minutes. Fold in the chocolate mixture, coffee liqueur, Irish cream liqueur and vodka. Combine the flour and baking powder; stir into the chocolate mixture then fold in walnuts. Spread the batter evenly into a 9x13 inch pan.

Bake for 25 minutes in the preheated oven, or until brownies begin to pull away from the sides of the pan. Cool before cutting into squares. Frost with a glaze of coffee flavored liqueur and confectioners' sugar or melted chocolate if desired.

Triple Chocolate Tofu Brownies

Ingredients

3/4 cup whole wheat flour
1/4 teaspoon baking soda
1/4 cup cocoa powder
1/8 teaspoon salt
1/2 (12 ounce) package silken
tofu, drained
1/4 cup olive oil
1 cup white sugar
4 teaspoons vanilla extract
4 (1 ounce) squares bittersweet
chocolate, chopped
1/2 cup dark chocolate chips

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease an 8-inch square pan. Combine flour, baking soda, cocoa powder, and salt in a bowl.

Place the tofu into a blender. Cover, and puree until smooth. Add the olive oil and sugar. Blend for 1 more minute; pour into a mixing bowl and stir in the vanilla extract.

Melt the chocolate in the top of a double boiler over just-barely simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching. Mix the melted chocolate into the tofu mixture until well blended. Stir in flour mixture until thoroughly combined, about 3 minutes. Fold in the chocolate chips.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 30 minutes. Cool before slicing into bars.

Better Brownies

Ingredients

3/4 cup cocoa powder
2/3 cup vegetable oil
1/4 cup water
1/4 cup stevia powder
1 cup sugar
3/4 cup soy milk
1 teaspoon vanilla
1 cup all-purpose flour
1 teaspoon baking powder

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

Mix the cocoa powder, vegetable oil, and water together in a bowl. Stir the stevia and sugar into the mixture. Pour the soy milk and vanilla into the mixture and stir. Add the flour and baking powder; continue stirring until the batter is smooth.

Bake in the preheated oven until the top is dry and the edges have started to pull away from the sides of the pan, about 35 minutes.

Cheesecake Brownies

Ingredients

1 (19.8 ounce) package brownie mix
1 (8 ounce) package cream cheese
1 egg
1/3 cup white sugar

Directions

Prepare the brownie mix as directed by manufacturer. Preheat oven to temperature indicated on box. Grease a 9x13 inch pan.

Spread the brownie batter evenly into the prepared pan. Using an electric mixer, beat together the cream cheese, egg and sugar until smooth. Dollop the cream cheese mixture on top of the brownie batter. Swirl together using a knife or skewer.

Bake according to manufacturer's instructions. Brownies will be done when a toothpick inserted comes out clean. Cool in the pan, then cut into bars and serve.

Chunky Cheesecake Brownies

Ingredients

1 (8 ounce) package cream cheese, softened
1/4 cup white sugar
1 egg
1 cup semisweet chocolate chips
1/4 cup butter
1 cup semisweet chocolate chips
1/2 cup white sugar
2 eggs
2/3 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch square baking pan.

Combine cream cheese with 1/4 cup sugar and 1 egg in a mixing bowl; beat until smooth. Stir 1 cup chocolate chips into the cream cheese mixture. Set aside.

Fill a saucepan with water and bring to a boil. Turn the heat off, and set a heatproof mixing bowl over the water. In the mixing bowl, combine butter with the remaining cup of chocolate chips; stir until just melted and blended together. Stir in the remaining 1/2 cup sugar and 2 eggs, then sift together flour, baking powder, and salt; stir into chocolate until evenly blended.

Pour half of the batter into the prepared baking pan. Spread the cream cheese mixture over the chocolate layer. Top with remaining chocolate mixture (this doesn't need to completely cover the cream cheese layer). Using a knife, swirl the top chocolate layer into the cream cheese to make a marble pattern.

Bake in preheated oven at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until top is crinkled and edges pull away from sides of the pan. Cool thoroughly. Cut into 12 to 16 squares. Store in the refrigerator or freeze.

Strawberry Brownies

Ingredients

1 egg
1 cup melted butter, cooled
1 tablespoon vanilla extract
1 pound sliced fresh strawberries,
divided
1 cup sugar
1/2 cup cocoa powder
1 1/2 cups cake flour, more as
needed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch pie plate.

Whisk together egg, melted butter, and vanilla in a large bowl. Puree about 1/4 cup of the sliced strawberries and whisk into the butter. Sift together the sugar, cocoa powder, and cake flour. Fold into the butter, and mix until well incorporated. Use more flour if needed to end up with a mixture in between a cake batter and a cookie dough (the strawberries will add additional moisture). Gently fold in the remaining sliced strawberries and pour the batter into prepared pie plate.

Bake in preheated oven until a toothpick inserted into the center comes out clean, 30 to 40 minutes.

Mmm-Mmm Better Brownies

Ingredients

1/2 cup vegetable oil
1 cup white sugar
1 teaspoon vanilla extract
2 eggs
1/2 cup all-purpose flour
1/3 cup unsweetened cocoa powder
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking pan.

In a medium bowl, mix together the oil, sugar, and vanilla. Beat in eggs. Combine flour, cocoa, baking powder, and salt; gradually stir into the egg mixture until well blended. Stir in walnuts, if desired. Spread the batter evenly into the prepared pan.

Bake for 20 to 25 minutes, or until the brownie begins to pull away from edges of pan. Let cool on a wire rack before cutting into squares.

Frosted Brownies

Ingredients

4 (1 ounce) squares unsweetened chocolate
1 cup vegetable oil
2 cups sugar
4 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1/4 teaspoon salt
1 cup chopped walnuts
FROSTING:
2 tablespoons butter (no substitutes)
2 (1 ounce) squares unsweetened chocolate
2 1/2 cups confectioners' sugar
1/4 cup milk
1 teaspoon vanilla extract

Directions

In a large microwave-safe bowl, heat chocolate until melted. Stir in eggs and vanilla. Add flour and salt; mix well. Stir in the nuts. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out with moist crumbs (do not overbake). Cool on a wire rack.

For frosting, melt butter and chocolate; stir until smooth. Cool to room temperature. In a mixing bowl, combine the chocolate mixture, sugar, milk and vanilla until smooth. Frost brownies.

Two Tone Brownies

Ingredients

1/4 cup butter
3 (1 ounce) squares bittersweet chocolate
1/2 cup white sugar
1 teaspoon vanilla extract
1 egg, beaten
1/2 cup all-purpose flour
1/4 cup butter
1/2 cup white chocolate chips
1/2 cup white sugar
1 teaspoon vanilla extract
1 egg, beaten
1/2 cup all-purpose flour

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly brush an 8 inch square tin with melted butter or oil. Line the base with baking paper, extending over two sides.

Stir 1/4 cup butter or margarine and dark chocolate in the top of a double boiler until just melted. Using a wooden spoon, beat 1/2 cup sugar, vanilla extract, and 1 egg in a medium bowl until combined. Stir in the melted chocolate mixture. Add 1/2 cup flour, stirring until just combined; don't over beat.

Stir 1/4 cup butter or margarine and white chocolate in the top of a double boiler until just melted. Using a wooden spoon, beat 1 /2 cup sugar, vanilla extract and 1 egg in a second bowl until combined. Stir in the white chocolate mixture. Add 1/2 cup flour, stirring until just combined; don't over beat.

Drop large spoonfuls of the mixtures alternately and evenly, next to one another, in a single layer, in the tin. Gently smooth the surface, without combining the mixtures.

Bake for 35 minutes, or until firm. Allow to cool in the tin before cutting into small squares.

Blondie Brownies

Ingredients

1/2 cup shortening
1 tablespoon milk
1 cup packed brown sugar
1 egg, beaten
1 cup all-purpose flour
1/2 teaspoon baking powder
1/8 teaspoon salt
1 teaspoon vanilla extract
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 8x8 inch pan.

Combine shortening and milk in large saucepan. Place over low heat until shortening melts. Remove from heat, add the brown sugar and egg. Stir until well blended.

Combine the flour, baking powder and salt; stir into sugar mixture. Stir in vanilla and nuts. Spread evenly into prepared pan.

Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes or until toothpick inserted in middle comes out clean. Cool and cut into 2x2 inch squares.

Peanut Butter Cup Brownies

Ingredients

1 (19.8 ounce) package brownie mix
1/4 cup vegetable oil
3 tablespoons water
1 egg
20 miniature chocolate covered peanut butter cups, unwrapped

Directions

Preheat oven to 325 degrees F (165 degrees C).

Combine brownie mix, oil, egg and water in a large bowl. Stir 50 strokes with a spoon.

Place batter in a cupcake pan (cupcake wrappers recommended). Once cups are 3/4 of the way full, place an unwrapped miniature peanut butter cup in the middle, then bake for 30-35 minutes keeping an eye on them while they're baking. Let them cool and then they're ready to eat!!

Throw Together Brownies

Ingredients

1/2 cup applesauce
1/3 cup rum
2 eggs
1 tablespoon salad oil
1 (21.5 ounce) package brownie mix
1 cup sliced almonds
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch brownie pan.

In a large bowl, stir together the applesauce, rum, eggs and oil until well blended. Stir in the contents of the brownie mix. Fold in the almonds and chocolate chips. Spread evenly into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven, until the center is firm. Cool one hour and cut into squares.

Walnut Brownies

Ingredients

1/4 cup shortening
3 tablespoons baking cocoa
1 egg
1/2 cup sugar
1/4 teaspoon vanilla extract
1/2 cup all-purpose flour
1/4 teaspoon baking powder
1/8 teaspoon salt
1/4 cup chopped walnuts

Directions

In a small mixing bowl, cream shortening and cocoa; beat in egg, sugar and vanilla. Combine dry ingredients; gradually add to creamed mixture. Beat on low speed until thoroughly combined. Stir in walnuts.

Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 15-20 minutes or until a toothpick inserted near the center comes out clean.

Double Brownies

Ingredients

BOTTOM LAYER:

1/2 cup butter or margarine,
softened
1 1/4 cups packed brown sugar
2 eggs
2 teaspoons vanilla extract
1/4 teaspoon salt
1 1/2 cups all-purpose flour
1/2 cup chopped walnuts

MIDDLE LAYER:

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1/8 teaspoon salt
3/4 cup all-purpose flour
1/4 cup baking cocoa
1/2 cup chopped walnuts

CARAMEL ICING:

6 tablespoons butter or margarine
3/4 cup packed brown sugar
4 tablespoons milk
2 1/2 cups confectioners' sugar

Directions

In a mixing bowl, cream the butter and brown sugar; beat in eggs, vanilla and salt. Stir in flour and nuts. Spread into a greased 13-in. x 9-in. x 2-in. baking pan; set aside.

For middle layer, cream butter and sugar; beat in eggs and salt. Stir in flour, cocoa and nuts. Spread over the bottom layer. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool.

For icing, melt butter in a saucepan over medium heat. Stir in brown sugar and milk; bring to a boil. Remove from the heat. Cool just until warm; beat in confectioners' sugar until the icing is of spreading consistency. Spread over brownies.

Very Chocolate Brownies

Ingredients

2/3 cup butter
1 1/2 cups sugar
1/4 cup water
4 cups semisweet chocolate chips, divided
2 teaspoons vanilla extract
4 eggs
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt

Directions

In a heavy saucepan, bring butter, sugar and water to a boil, stirring constantly. Remove from the heat. Stir in 2 cups of chocolate chips until melted; cool slightly. Beat in vanilla. In a large mixing bowl, beat eggs. Gradually add chocolate mixture; mix well. Combine the flour, baking soda and salt; gradually add to chocolate mixture. Stir in remaining chocolate chips. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 325 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Cut into bars.

Gridiron BrowniesSM

Ingredients

3 cups KELLOGG'SSM COCOA KRISPIESSM cereal, crushed, or KELLOGG'SSM RICE KRISPIESSM cereal
1 3/4 cups sugar
1/2 cup all-purpose flour
1/2 cup unsweetened cocoa powder
1 teaspoon baking powder
1/4 teaspoon salt
3 eggs, slightly beaten
1 cup broken walnuts
1/2 cup vegetable oil
1/4 cup fat-free milk
1 teaspoon vanilla
1 1/3 cups canned chocolate frosting
3/4 cup KELLOGG'SSM RICE KRISPIESSM cereal

Directions

In large bowl combine KELLOGG'S COCOA KRISPIES cereal, sugar, flour, cocoa powder, baking powder and salt. Add eggs, walnuts, oil, milk and vanilla, mixing until just combined.

Spread in 13 x 9 x 2-inch baking pan coated with cooking spray.

Bake at 350 degrees F about 30 minutes or until toothpick inserted near center comes out clean. Cool completely.

Spread frosting over brownies. Sprinkle with KELLOGG'S RICE KRISPIES cereal. Cut into 2-inch squares.

Blonde Brownies IV

Ingredients

1/2 cup margarine, melted
1 cup brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
2 cups semisweet chocolate chips

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x13 inch pan or two 8x8 inch pans.

In a medium bowl, mix together the melted margarine, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking powder, and baking soda , gradually stir into the creamed mixture. Spread evenly into the prepared pan, and sprinkle the chocolate chips and pecans over the top.

Bake for 12 to 15 minutes in the preheated oven until surface of cookies appears dry. Cool, and cut into squares.

Spiderweb Brownies

Ingredients

4 (1 ounce) squares unsweetened chocolate
3/4 cup butter or margarine
2 cups sugar
3 eggs, beaten
1 teaspoon vanilla extract
1 cup all-purpose flour
1 cup chopped pecans or walnuts
1 (7 ounce) jar marshmallow creme
1 (1 ounce) square semisweet chocolate

Directions

In a saucepan over low heat, stir unsweetened chocolate and butter until chocolate is melted. Remove from the heat; stir in sugar. Cool for 10 minutes. Blend in eggs and vanilla. Stir in flour and nuts. Pour into a greased foil-lined 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30 minutes or until a toothpick inserted in the center comes out clean (do not overbake). Immediately drop marshmallow cream by spoonfuls over hot brownies; spread evenly. Cool on a wire rack. Lift out of the pan; remove foil. Place on a serving tray. For web decoration, melt semisweet chocolate and pour into a small resealable plastic bag. Cut a small hole in one corner of the bag; drizzle chocolate over creme in a spiderweb design.

Elsye's Brownies

Ingredients

1 cup white sugar
1/2 cup butter
4 eggs
1 (16 ounce) can chocolate syrup
1 cup all-purpose flour
6 tablespoons butter
6 tablespoons milk
1 1/4 cups white sugar
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet with 1 inch sides.

Mix together 1 cup sugar, 1/2 cup butter or margarine, eggs, chocolate syrup, and flour. Spread batter into prepared pan.

Bake for 25 to 30 minutes. Cool in the pan.

Combine 6 tablespoons butter or margarine, milk, and 1 1/4 cups sugar in a saucepan. Stir and boil for 3 minutes. Add 1 Cup chocolate chips, and stir over low heat until melted. Frost cooled brownies immediately so frosting does not cool and harden. Cut into bars.

Blonde Brownies V

Ingredients

1/2 cup margarine, melted
2 tablespoons vegetable oil
1/2 cup white sugar
1 1/2 cups brown sugar
4 eggs
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a medium bowl, mix together the margarine, oil, white sugar and brown sugar until well blended. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, salt and baking powder; stir into the sugar mixture just enough to absorb. Spread the batter evenly into the prepared pan.

Bake for 10 minutes in the preheated oven, then cover the pan with foil and return to the oven for an additional 10 to 15 minutes, or until firm. Cool slightly before cutting into bars.

Fudge Chunk Brownies

Ingredients

1 1/4 cups chopped pecans
2 (1 ounce) squares unsweetened chocolate
1/2 cup unsalted butter
1 pinch salt
2/3 cup all-purpose flour
2 eggs
1 cup white sugar
1 teaspoon vanilla extract
4 (1 ounce) squares semisweet chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8 inch square baking pan.

Sprinkle pecans on cookie sheet and toast in oven until lightly colored. Set aside to cool.

In saucepan over low heat, melt unsweetened chocolate and butter, stirring occasionally. Let cool.

In a large mixing bowl, beat the eggs, sugar and vanilla. Fold in the melted chocolate. Sift together the flour, and salt and add to mixture, stirring lightly. Chop the semisweet chocolate into coarse chunks and add to mixture, along with pecans. Mix until just blended. Pour batter into pan and smooth top.

Bake about 25 minutes. Let cool before cutting into bars.

Chocolaty Rocky Road Brownies

Ingredients

4 (1 ounce) squares unsweetened chocolate
1 cup butter
1 1/2 cups sugar
3 eggs
1 1/2 teaspoons vanilla extract
1 cup all-purpose flour
1/2 cup coarsely chopped salted peanuts
FROSTING:
1/4 cup butter
1 (3 ounce) package cream cheese, cubed
1 (1 ounce) square unsweetened chocolate
1/4 cup milk
2 3/4 cups confectioners' sugar
1 teaspoon vanilla extract
2 cups miniature marshmallows
1 cup salted peanuts

Directions

In a microwave or heavy saucepan, melt chocolate and butter; stir until smooth. In a large mixing bowl, combine the sugar, eggs, vanilla and chocolate mixture. Add flour; mix well. Stir in peanuts.

Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 20-25 minutes or until brownies begin to pull away from sides of pan. Cool on a wire rack.

In a saucepan, combine the butter, cream cheese, chocolate and milk. Cook over medium heat until melted, stirring occasionally.

Remove from the heat; stir in confectioners' sugar and vanilla. Transfer to a large mixing bowl; beat until smooth. Stir in marshmallows and peanuts. Immediately spread over brownies. Store in the refrigerator.

Toll House® Blonde Brownies

Ingredients

2 1/4 cups all-purpose flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1 3/4 cups firmly packed brown sugar
3/4 cup butter or margarine, softened
3 eggs
1 teaspoon vanilla extract
1 (12 ounce) package NESTLE® TOLL HOUSE® Semi-Sweet Chocolate Morsels

Directions

PREHEAT oven to 350 degrees F. Grease a 15x10-inch jelly-roll pan.

COMBINE flour, baking powder and salt in a small bowl. Beat sugar and butter in a large mixing bowl until creamy. Beat in eggs and vanilla extract; gradually beat in flour mixture. Stir in morsels. Spread into prepared pan.

BAKE for 20 to 25 minutes or until top is golden brown. Cool in pan on wire rack.

Chewy Brownies

Ingredients

2 cups sugar
1 1/2 cups all-purpose flour
1/3 cup baking cocoa
1 1/2 teaspoons salt
1 teaspoon baking powder
1 cup vegetable oil
4 eggs
2 tablespoons light corn syrup
1 teaspoon vanilla extract
1 cup chopped nuts
confectioners' sugar

Directions

In a mixing bowl, combine sugar, flour, cocoa, salt and baking powder. Combine oil, eggs, corn syrup and vanilla; add to dry ingredients. Fold in nuts if desired. Spread in a greased 13-in.x 9-in.x 2-in. baking pan. Bake at 350 degrees F for 25-27 minutes or until a toothpick inserted near the center comes out clean. Dust with confectioners' sugar while warm if desired.

Fudge Brownies II

Ingredients

1 cup white sugar
1/2 cup butter, softened
2 cups chocolate syrup
4 eggs
1 cup all-purpose flour
2/3 cup finely chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch pan.

In a medium bowl, cream together the sugar and butter. Stir in the chocolate syrup and eggs until well mixed. Mix in the flour and pecans. Spread evenly into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven, until a knife inserted into the center comes out clean.

Fudgy Peanut Butter Brownies

Ingredients

2 cups sugar
1 1/2 cups all-purpose flour
3/4 cup baking cocoa
1/2 teaspoon salt
2/3 cup unsweetened applesauce
3/4 cup egg substitute
2 teaspoons vanilla extract
FILLING:
3 ounces reduced fat cream
cheese, softened
1/3 cup reduced fat peanut butter
1/4 cup sugar
1/4 cup egg substitute
1 teaspoon vanilla extract
FROSTING:
1 cup confectioners' sugar
3 tablespoons baking cocoa
2 tablespoons 2% milk
1 teaspoon vanilla extract
1 teaspoon water

Directions

In a large bowl, combine the sugar, flour, cocoa and salt. Stir in applesauce, egg substitute and vanilla; mix well. Pour about half of the batter into a 13-in. x 9-in. x 2-in. baking pan coated with nonstick cooking spray.

In a mixing bowl, combine the filling ingredients; beat until smooth. Drop by tablespoonfuls onto batter. Spoon remaining batter over the top; cut through batter with a knife to swirl peanut butter mixture.

Bake at 325 degrees F for 25-30 minutes or until edges are firm and center is almost set. Cool on a wire rack.

In a small bowl, combine the frosting ingredients until smooth. Spread over brownies.

Apple Brownies

Ingredients

1/2 cup butter, melted
1 cup white sugar
1 egg
3 medium apples - peeled, cored
and thinly sliced
1/2 cup chopped walnuts
1 cup all-purpose flour
1/4 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking dish.

In a large bowl, beat together the melted butter, sugar, and egg until fluffy. Fold in the apples and walnuts. In a separate bowl, sift together the flour, salt, baking powder, baking soda, and cinnamon. Stir the flour mixture into the wet mixture until just blended. Spread the batter evenly in the prepared baking dish.

Bake 35 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean.

Valentine Brownies

Ingredients

1 (19.8 ounce) package fudge brownie mix
1/2 cup butter or margarine, softened
1 1/2 cups confectioners' sugar
1/4 teaspoon vanilla extract
1/4 cup baking cocoa

Directions

Prepare and bake brownie mix according to package directions for fudge-like brownies. Cool completely on a wire rack. In a small mixing bowl, cream the butter, confectioners' sugar and vanilla until smooth. Place in a heavy-duty resealable plastic bag; cut a small hole in a corner of bag; set aside.

Line a baking sheet with waxed paper. Dust with cocoa; set aside. Cut brownies into 15 rectangles. Using a 1-1/2-in. heart-shaped cookie cutter, cut out a heart from the center of each brownie. Reserve cutout centers for another use. Place brownies on prepared baking sheet. Pipe frosting into centers of brownies.

Granny's Brownies

Ingredients

3/4 cup butter
2 cups packed brown sugar
3 eggs
4 (1 ounce) squares unsweetened chocolate, melted
1 teaspoon vanilla extract
1 cup all-purpose flour
1 cup chopped walnuts

Directions

Preheat oven to 250 degrees F (120 degrees C). Grease an 8x8 inch baking pan.

In a large bowl, cream together the butter, brown sugar, and eggs until light and fluffy. Stir in the unsweetened chocolate and vanilla until well blended. Mix in the flour, and then the walnuts. Spread batter evenly into the prepared pan.

Bake for 1 hour in the preheated oven, or until a toothpick inserted into the center comes out clean. Cool in the pan on a wire rack before cutting into bars.

GhirardelliB® Peppermint Brownies

Ingredients

4 ounces Ghirardelli 100% Cacao Unsweetened Chocolate baking bar, broken or chopped into 1 inch pieces
1 cup unsalted butter
3 large eggs
2 cups granulated white sugar
1 teaspoon pure vanilla extract
1/2 teaspoon peppermint extract
1/4 teaspoon salt
1 cup all-purpose flour
1 (5.32 ounce) bag Ghirardelli Dark Chocolate with White Mint Filling Squares, unwrapped
4 small candy canes, crushed

Directions

Preheat the oven to 350 degrees F. Spray a 9-inch square baking pan with cooking spray and dust with flour, tapping out any excess.

In the top of a double boiler or in a heatproof bowl over barely simmering water, melt the unsweetened chocolate and butter, stirring occasionally until smooth. Cool to room temperature.

In a large bowl with an electric mixer or whisk, beat the eggs, sugar, vanilla, peppermint extract, and salt until combined. Beat in the chocolate mixture. Gently stir in the flour. Pour the batter into the prepared pan.

Bake for about 45 minutes, or until a tester inserted into the brownies comes out clean. Arrange the mint squares on top in one layer and return the brownies to the oven until they are just melted, about 1 minute. Evenly spread the chocolate with a spatula and sprinkle with the crushed candy canes. Cool completely before cutting into 2-inch squares.

Chocolate Caramel Brownies

Ingredients

14 ounces caramels
1/2 cup evaporated milk
1 (18.25 ounce) package German
chocolate cake mix
1/3 cup evaporated milk
3/4 cup butter, melted
1/4 cup chopped pecans
2 cups milk chocolate chips

Directions

Peel caramels and place in a microwave-safe bowl. Stir in 1/2 cup evaporated milk. Heat and stir until all caramels are melted.

Preheat oven to 350 degrees F (175 degrees C) Grease a 9x13 inch pan.

In a large mixing bowl, mix together cake mix, 1/3 cup evaporated milk, melted butter, and chopped pecans. Place 1/2 of the batter in prepared baking pan.

Bake for 8 minutes.

Place the remaining batter into the fridge. Remove brownies from oven and sprinkle chocolate chips on top. Drizzle caramel sauce over chocolate chips. Remove brownie mix from refrigerator. Using a teaspoon, make small balls with the batter and smash flat. Very carefully, place on top of the caramel sauce until the top is completely covered.

Bake for an additional 20 minutes. Remove and let cool.

Brownies with Peanut Butter Fudge Frosting

Ingredients

1 (19.8 ounce) package brownie mix
1 cup peanut butter chips
1/2 cup butter
1 (14 ounce) can sweetened condensed milk

Directions

Bake brownies according to package directions. Allow them to cool in the pan. Do not cut.

In a medium saucepan over low heat, melt peanut butter chips and butter together, stirring frequently until smooth. Remove from heat and stir in the sweetened condensed milk. Spread evenly over the cooled brownies. Chill until set and cut into squares.

Walnut Brownies

Ingredients

1/4 cup butter
6 tablespoons carob powder
1 cup white sugar
1/4 teaspoon salt
1/2 cup all-purpose flour
2 teaspoons vanilla extract
2 egg white
1 cup chopped walnuts

Directions

Preheat oven to 300 degrees F (175 degrees C). Grease an 8-inch square baking pan.

Melt the butter or margarine over low heat. Pour into large mixing bowl and stir in carob powder, sugar, salt, flour, and vanilla. Mix in egg whites and walnuts. Spread the dough evenly into the baking pan.

Bake for 30 minutes. Let cool in pan for 10-15 minutes before cutting.

Bavarian Brownies

Ingredients

1 (18.25 ounce) package German chocolate cake mix
1/3 cup milk
1/4 cup butter, softened
1 egg
1 cup milk chocolate chips
1 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a large bowl, combine the cake mix, milk, butter and egg; mix until well blended. Batter will be thick. Stir in the chocolate chips. Stir in the walnuts if desired. Spread the batter evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until brownies spring back to the touch. Cool before cutting into squares.

S'more Brownies

Ingredients

10 HONEY MAID Honey Grahams,
broken in half, divided
3/4 cup butter or margarine
4 squares BAKER'S Unsweetened
Chocolate
2 cups sugar
3 eggs
1 teaspoon vanilla
1 cup flour
2 1/2 cups JET-PUFFED Miniature
Marshmallows
1 cup BAKER'S Semi-Sweet
Chocolate Chunks

Directions

Line 13x9-inch pan with foil; grease foil. Place 15 grahams in pan, with sides overlapping slightly. Break remaining grahams into pieces.

Microwave butter and chocolate squares in large microwaveable bowl on HIGH 2 minutes; stir until chocolate is completely melted. Add sugar, eggs and vanilla; mix well. Stir in flour. Pour over grahams in pan.

Bake 30 to 32 minutes or until toothpick inserted in center comes out with fudgy crumbs. (Do not overbake.) Sprinkle with marshmallows and chocolate chunks. Bake 3 to 5 min. or until marshmallows begin to puff. Press reserved graham pieces gently into marshmallows. Cool. Use foil to remove brownies from pan before cutting to serve.

Fudgy Walnut Brownies

Ingredients

3/4 cup butter (no substitutes)
4 (1 ounce) squares unsweetened chocolate
4 eggs
2 cups sugar
1 teaspoon vanilla extract
1 cup all-purpose flour
WALNUT CRUNCH TOPPING:
3/4 cup packed brown sugar
1/4 cup butter, cubed
2 eggs, lightly beaten
2 tablespoons all-purpose flour
1 teaspoon vanilla extract
4 cups chopped walnuts

Directions

In a microwave or heavy saucepan, melt butter and chocolate; stir until smooth. Cool slightly. In a bowl, beat eggs and sugar; stir in vanilla and chocolate mixture. Stir in flour until well blended. Pour into a greased 13-in. x 9-in. x 2-in. baking pan; set aside.

For topping, in a saucepan, combine brown sugar and butter. Cook and stir over low heat until butter is melted. Stir in the eggs, flour and vanilla until well blended. Stir in nuts. Spread evenly over brownie batter. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out with moist crumbs (do not overbake). Cool completely on a wire rack.

Orange Brownies

Ingredients

1/2 cup butter or margarine
1/4 cup baking cocoa
2 eggs
1 cup sugar
3/4 cup all-purpose flour
1/2 cup chopped pecans
2 tablespoons orange juice concentrate
1 tablespoon grated orange peel
1/8 teaspoon salt

FROSTING:

1 1/2 cups confectioners' sugar
3 tablespoons butter or margarine, softened
2 tablespoons orange juice concentrate
1 tablespoon grated orange peel

Directions

In a small saucepan, melt butter. Stir in cocoa until smooth. Remove from the heat. In a bowl, beat eggs until frothy. Without stirring, add the sugar, flour, pecans, orange juice concentrate, peel and salt. Pour cocoa mixture over the top; mix well. Transfer to a greased 8-in. square baking pan.

Bake at 350 degrees F for 28-32 minutes or until edges begin to pull away from sides of pan. Cool completely on a wire rack. For frosting, combine confectioners' sugar, butter and orange juice concentrate; mix well. Spread over the brownies. Cut into bars; garnish with orange peel if desired.

Meltaway Brownies

Ingredients

1/2 cup butter
4 (1 ounce) squares unsweetened
chocolate
3/4 cup packed brown sugar
1/4 cup water
2 eggs
1 teaspoon vanilla extract
1/3 cup all-purpose flour
1/4 teaspoon salt
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt together butter and chocolate in a small saucepan over low heat. Remove from heat.

Add and stir in brown sugar; cool slightly. Add water, egg yolk and vanilla; beat well. Stir in flour and salt. Set aside.

Beat egg whites until stiff peaks form, using an electric mixer at high speed. Fold egg whites into chocolate mixture, then fold in chopped nuts.

Pour into greased 9 inch square pan. Bake for 35 minutes or until set around the edges. Cool a few minutes and remove from pan. Cool on rack.

Peanut Butter-Honey Brownies

Ingredients

Crisco® Original No-Stick
Cooking Spray
3/4 cup Jif® Creamy Peanut
Butter
1/2 cup honey
1 package Pillsbury® Supreme
Chocolate Chunk Brownie
1/4 cup butter or margarine,
melted and cooled
3 tablespoons water
1 egg
3/4 cup semi-sweet chocolate
chips
3 tablespoons butter or margarine

Directions

Heat oven to 350 degrees F. Spray an 8 or 9-inch square baking pan with no-stick cooking spray. Combine peanut butter and honey in a small bowl, blending until smooth.

Combine brownie mix, 1/4 cup butter, water and egg in a large bowl, beating 50 strokes with spoon. Spread half of batter in prepared pan. Score batter into 16 squares. Using 1/4 cup of the peanut butter-honey mixture, place scant measuring teaspoon of mixture in center of each square. Carefully spread remaining brownie batter over top.

Bake at 350 degrees F for 30 to 35 minutes or until edges pull away from sides of pan. Cool 45 minutes.

Spread remaining peanut butter mixture over brownies. In small saucepan, combine chocolate chips and 3 tablespoons butter. Cook over low heat until melted and smooth, stirring constantly. Spoon and spread chocolate mixture over peanut butter mixture on brownies. Cool 45 minutes or refrigerate until set. Cut into bars.

Fudgy Brownies II

Ingredients

4 (1 ounce) squares unsweetened chocolate, chopped
1/2 cup butter
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch square pan.

In a small saucepan over medium heat, melt butter. Remove from heat and stir in the chocolate until smooth and well blended. Mix in the sugar and eggs then stir in the flour until just blended. Spread evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until a toothpick inserted into the center comes out clean. Cool before cutting into squares.

Golden Yam Brownies

Ingredients

1 cup butter
1 cup packed brown sugar
1 cup white sugar
4 eggs
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
2 cups peeled and finely shredded yam

1 cup confectioners' sugar
2 tablespoons butter or margarine
2 tablespoons milk

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking powder, and salt; stir into the batter just until blended. Fold in the shredded yam. Spread the batter evenly in the greased baking dish.

Bake for 30 minutes in the preheated oven, until a toothpick inserted into the center, comes out clean. Mix together the confectioners' sugar, butter and milk until smooth. Spread over the brownies while they are still warm. They will absorb some of the glaze. Serve hot or warm.

Chocolate Glazed Brownies

Ingredients

2/3 cup BertolliB® Extra Light,½ Tasting Olive Oil
1 cup sugar
1/4 cup water
4 cups semi-sweet chocolate chips, divided
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
4 large eggs, lightly beaten
1 cup finely chopped pecans, toasted (optional)

Directions

Preheat oven to 350 degrees F. Spray 13 x 9-inch baking pan with nonstick cooking spray; set aside.

Cook BertolliB® Extra Light,½ Tasting Olive Oil, sugar and water in 4-quart saucepan over medium-high heat until sugar dissolves. Stir in 2 cups chips and vanilla until smooth with wire whisk. (Batter will be gritty). Let cool 15 minutes. Stir in flour, baking soda and salt with wire whisk. Stir in eggs and pecans. Spread batter into prepared pan.

Bake 35 minutes or until toothpick inserted in center comes out clean. Evenly sprinkle warm brownies with remaining 2 cups chips in single layer. Let stand 5 minutes to soften, then spread over brownies. Cool brownies completely on wire rack.

Passover (Pesach) Brownies

Ingredients

5 eggs
2 1/2 cups white sugar
1 1/4 cups vegetable oil
1 1/4 cups matzo cake meal
1 1/2 cups unsweetened cocoa powder
1 1/4 cups chopped walnuts

Directions

Beat eggs and sugar. Add oil. Mix in cake meal and cocoa. Add nuts (or use the nuts as a topping).

Bake in a greased 9 x 13 inch pan at 325 degrees F (165 degrees C) for 35 minutes. The secret to moist brownies, Pesach or otherwise, is to underbake them. Check them at 30 minutes. I also put nuts on top rather than in the brownies for two reasons: They make the top look good without having to frost them and, for those who don't or can't eat nuts, they are easily removed without having to search for them.

Really Rocky Road Brownies

Ingredients

8 (1 ounce) squares unsweetened chocolate
1 1/2 cups butter or margarine
6 eggs
3 cups sugar
1 tablespoon vanilla extract
1 1/2 cups all-purpose flour
1 cup chopped walnuts
TOPPING:
2 cups miniature marshmallows
1 (1 ounce) square unsweetened chocolate, melted

Directions

In a heavy saucepan over medium heat, cook and stir chocolate and butter until melted; cool slightly. In a mixing bowl, beat eggs for 2 minutes. Gradually add sugar; beat until thick, about 3 minutes. Stir in chocolate mixture and vanilla. Fold in flour and nuts if desired.

Pour into two greased and floured 9-in. square baking pans. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted in the center comes out with moist crumbs (do not overbake). Sprinkle each pan with 1 cup of marshmallows. Broil until marshmallows are golden brown, about 30-60 seconds. Drizzle with melted chocolate.

Caramel Brownies I

Ingredients

2/3 cup evaporated milk
1 (18.25 ounce) package German
chocolate cake mix
3/4 cup butter
1 cup semisweet chocolate chips
1 cup chopped walnuts
1 (14 ounce) package individually
wrapped caramels, unwrapped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 8x10 inch baking pan.

Combine cake mix, 1/2 of the evaporated milk, the butter or margarine and the chopped nuts. Mix until combined and spread 1/2 of the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 6 minutes.

Melt the caramels and the remaining evaporated milk.

Remove brownies from oven. Sprinkle chocolate chips over the brownies then pour the melted caramel mixture over the top. Spread the remaining batter over the top of the caramel. Return pan to oven and bake for an additional 18 minutes. Let brownies cool before serving.

Peppermint Patty Brownies

Ingredients

1 1/2 cups margarine
3 cups white sugar
1 tablespoon vanilla extract
5 eggs
2 cups all-purpose flour
1 cup unsweetened cocoa powder
1 teaspoon baking powder
1 teaspoon salt
24 small peppermint patties

Directions

Mix butter, sugar, and vanilla. Beat in eggs till well blended. Stir in flour, cocoa, baking powder, and salt. Blend well.

Reserve 2 cups of batter, set aside

Grease 13x9x2 inch pan. Spread remaining batter in prepared pan. Arrange peppermint patties in a single layer over batter about 1/2 inch apart.

Spread reserved 2 cups batter over patties. Bake 350 degrees F (175 degrees C) for 50-55 minutes till brownies begin to pull away from sides of pan. Cool completely in pan on wire rack. Enjoy!!!

Brown Sugar Brownies

Ingredients

1 1/3 cups sifted all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup packed brown sugar
1/2 cup butter, softened
1 egg
1 teaspoon vanilla extract
1/2 cup chopped walnuts

Directions

Pre-heat oven to 350 degrees F (175 degrees C). Lightly grease a 9 x 9 x 1-3/4 inch pan.

Sift together flour, baking powder and salt and set aside. In large bowl, beat together butter, sugar, egg and vanilla until smooth.

Stir in the flour mixture and the nuts until well blended. Spread evenly in prepared pan. Bake 25-30 minutes or until surface springs back when gently pressed. Cool slightly. While still warm, cut into bars with a sharp knife.

Cappuccino Brownies

Ingredients

2 pounds semisweet chocolate chips
1/4 cup instant coffee granules
1 cup unsalted butter, softened
2 cups white sugar
8 eggs
3 tablespoons vanilla extract
1 teaspoon ground cinnamon
1 teaspoon salt
2 cups all-purpose flour

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease and flour four 8x8 inch baking pans.

Place the chocolate chips and the coffee granules in a double boiler over simmering water. Cook over medium heat, stirring occasionally, until melted and smooth. Set aside.

In a large bowl, cream the butter and sugar together until light and fluffy. Beat in the eggs two at a time, mixing well after each addition. Stir in vanilla, cinnamon, and salt, then mix in the melted chocolate. Mix in flour until just blended. Divide the batter equally into the prepared pans, and spread smooth.

Bake for 35 minutes in preheated oven, or until the edges pull from the sides of the pans. Cool on a wire rack. Cover, and refrigerate for 8 hours. Cut the cold brownies into bars to serve.

Brownies II

Ingredients

2 eggs
1 teaspoon vanilla extract
1/2 cup vegetable oil
1/2 cup chopped walnuts
1 (18.25 ounce) package German
chocolate cake mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, beat together the eggs, oil and vanilla until well blended. Stir in the walnuts and cake mix until smooth. Spread evenly into the prepared pan.

Bake for 15 to 20 minutes in the preheated oven, until a toothpick or knife inserted into the center, comes out clean. Cool in pan on a wire rack and cut into squares.

Heaven Sent Brownies

Ingredients

1 1/3 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 cup white sugar
1 1/2 teaspoons baking soda
1/4 cup vegetable oil
1/2 cup water
1/3 cup honey, warmed slightly
1 teaspoon vanilla extract
1 1/2 teaspoons distilled white vinegar
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8x8 inch pan.

In a medium bowl, stir together the flour, cocoa, sugar and baking soda. Make a well in the center and pour in the oil, water, honey, vanilla and vinegar; mix well. Fold in chocolate chips. Spread evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until brownies spring back when lightly touched. Let cool in the pan for at least 10 minutes before cutting into squares.

Fudge Brownies I

Ingredients

1 cup butter
4 (1 ounce) squares unsweetened
chocolate
2 cups white sugar
4 eggs
1 cup all-purpose flour
1 teaspoon vanilla extract
1/2 teaspoon salt
2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F. Grease a 9x13 inch baking pan.

In 3-quart saucepan over very low heat, melt butter or margarine and chocolate, stirring the mixture constantly. Remove from heat, and stir the sugar into the chocolate. Allow the mixture to cool slightly. Beat in the eggs one at a time, mixing well after each, then stir in the vanilla. Combine the flour and salt; stir into the chocolate mixture. Fold in the walnuts. Spread the batter evenly into the prepared pan.

Bake in oven 30 to 35 minutes. Brownies are done when toothpick inserted into center come out clean. Cool in pan on wire rack.

Chocolate Mint Brownies

Ingredients

1 cup white sugar
1/2 cup butter, softened
1 (16 ounce) can chocolate syrup
4 eggs
1 teaspoon vanilla extract
1/2 teaspoon salt
1 cup all-purpose flour
2 1/2 cups confectioners' sugar
1/2 cup butter, melted
3 tablespoons creme de menthe liqueur
1 cup semisweet chocolate chips
6 tablespoons butter

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, mix together 1 cup of white sugar and 1/2 cup of butter until smooth. Beat in the eggs one at a time, then stir in the vanilla and chocolate syrup. Combine the salt and flour; mix into the batter just until blended. Spread the batter evenly in the prepared pan.

Bake for 25 minutes in the preheated oven, until the brownies begin to pull away from the sides of the pan. Let cool.

In a medium bowl, mix together 1/2 cup melted butter and confectioners' sugar until smooth. Stir in creme de menthe liqueur. Spread over the cooled brownies and allow to cool completely.

Combine the chocolate chips and remaining butter in a microwave safe dish. Heat for 1 minute in the microwave, stir, then continue to heat at 30 second intervals, stirring each time, until melted and smooth. Spread over the top of the brownies. Allow to cool completely before cutting into 2 inch squares.

Chocolate Chip Cheesecake Brownies

Ingredients

1 cup shortening
1 cup brown sugar
1/2 cup white sugar
1 teaspoon vanilla extract
3 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups semisweet chocolate chips

2 (8 ounce) packages cream cheese
1/4 cup white sugar
2 eggs
1 cup chopped pecans

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a large bowl, cream together shortening, brown sugar, and 1/2 cup white sugar. Beat in the 3 eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, and salt; blend into the sugar mixture. Stir in chocolate chips, and set aside.

In a separate bowl, mix together the cream cheese and 1/4 cup white sugar. Mix in the 2 remaining eggs.

Spread 1/2 of chocolate chip dough in bottom of the prepared pan. Pour cream cheese batter on top of dough. Sprinkle with pecans. Drop pieces of the remaining chocolate chip batter over filling. Don't worry if there are gaps; the batter will spread.

Bake for 45 minutes in preheated oven, or until lightly browned on the top. Let the brownies cool in the pan before cutting into bars.

Shannon's Wicked Brownies

Ingredients

8 ounces semisweet chocolate,
chopped
2/3 cup butter
2 cups white sugar
4 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1/4 teaspoon salt
2 cups milk chocolate chips
1 cup toffee baking bits

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9x13 inch pan with aluminum foil and grease the foil. Melt chocolate and butter together in the microwave, stirring occasionally until smooth; set aside to cool.

In a large bowl, beat eggs, sugar and vanilla until frothy, stir in the chocolate mixture. Combine the flour and salt ; blend into the batter. Fold in the chocolate chips and toffee pieces. Spread evenly into the prepared pan.

Bake for 28 to 32 minutes in the preheated oven, until a toothpick inserted in the middle comes out slightly sticky. Cool before cutting into bars.

Mary's Brownies

Ingredients

4 cups white sugar
1 cup butter
8 egg yolks
4 teaspoons vanilla extract
1 cup milk
8 (1 ounce) squares unsweetened chocolate
2 cups all-purpose flour
3 cups chopped walnuts
8 egg whites

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 8 or 9 inch square baking pans.

Melt the chocolate in a bowl over a pan of simmering water. Stir frequently until smooth. Remove from heat, and set aside to cool slightly.

In a large bowl, stir together the sugar and butter until smooth. Mix in the egg yolks and melted chocolate, then stir in the flour. Combine milk and vanilla, and mix into the batter. In a separate glass or metal bowl, whip the egg whites to stiff peaks. Fold into the chocolate batter along with the walnuts. Spread batter evenly into the prepared pans.

Bake for 28 to 35 minutes in the preheated oven. The edge of the brownies will pull away slightly from the side of the pan when done. Sprinkle one pan with confectioners' sugar and put chocolate frosting of your choice on the other. Enjoy!

Mocha Brownies

Ingredients

1 (19.8 ounce) package fudge brownie mix
1/2 cup water
1/4 cup vegetable oil
1 egg
2 teaspoons instant coffee granules
1 teaspoon vanilla extract

FILLING:

1/4 cup butter or margarine, softened
1/2 cup packed brown sugar
1 egg
2 teaspoons instant coffee granules
1 teaspoon vanilla extract

1 cup chopped walnuts
3/4 cup semisweet chocolate chips

ICING:

1/2 cup semisweet chocolate chips
1 tablespoon butter or margarine
1/4 teaspoon instant coffee granules
1 teaspoon milk

Directions

In a bowl, combine the first six ingredients and mix well by hand. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until brownies test done with a wooden pick.

Meanwhile, in a small mixing bowl, cream butter and sugar until light and fluffy. Add egg, coffee and vanilla; mix well. Stir in walnuts and chocolate chips. Spread over brownies. Bake at 350 degrees F for 17 minutes.

For icing, melt the chocolate chips and butter in a saucepan over low heat, stirring constantly. Whisk in coffee and enough milk to reach a drizzling consistency. Drizzle over warm brownies. Cool before cutting.

Victory Brownies

Ingredients

2 (1 ounce) squares unsweetened chocolate
1 (1 ounce) square semisweet chocolate
1/2 cup butter
1/2 cup packed brown sugar
1/2 cup white sugar
2 tablespoons honey
2 eggs, slightly beaten
3/4 cup all-purpose flour
1/4 teaspoon salt
1/4 teaspoon baking powder
1 tablespoon vanilla extract
1 cup chopped toasted hazelnuts
1/8 teaspoon cayenne pepper
1/4 teaspoon grated orange zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter 8 inch square baking pan.

Melt unsweetened chocolate, semisweet chocolate, and butter in a saucepan over low heat. Remove from heat.

Stir in brown sugar, white sugar, and honey; mix until sugar is dissolved. Beat in eggs, a little at a time. Add flour, salt, baking powder, vanilla, hazelnuts, cayenne pepper, and orange zest. Stir until blended well and mixture is glossy. Pour batter evenly into pan.

Bake until the surface looks dry and a toothpick inserted in the center has just a film of chocolate on it, 30 to 40 minutes. Cool on a rack about 12 minutes and cut into squares while still warm.

Coconut Macaroon Brownies

Ingredients

1 cup butter, softened
2 cups white sugar
4 eggs
1 1/2 teaspoons vanilla extract
2 cups all-purpose flour
3/4 teaspoon cream of tartar
1/2 cup unsweetened cocoa powder
1/2 cup chopped walnuts

4 cups unsweetened flaked coconut
1 (14 ounce) can sweetened condensed milk
1 tablespoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

In a large bowl, cream together the butter and sugar. Beat in the eggs, one at a time, then stir in 1 1/2 teaspoons vanilla. Combine the flour, cream of tartar and cocoa; stir into the egg mixture until well blended. Fold in walnuts. Spread half of this mixture into the bottom of the prepared pan.

Make the middle layer. In a medium bowl, stir together the coconut, sweetened condensed milk and 1 tablespoon vanilla. Carefully layer this over the chocolate layer in the pan. Top with the remaining chocolate batter. Spread to cover evenly.

Bake for 45 to 50 minutes in the preheated oven, until top is no longer shiny. Cool in the pan before cutting into bars.

One Bowl Brownies

Ingredients

4 (1 ounce) squares unsweetened chocolate
3/4 cup butter
2 cups white sugar
3 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (180 degrees C).

Microwave chocolate and butter or margarine in large bowl at HIGH for 2 minutes or until butter or margarine is melted.

Stir until chocolate is melted. Stir in sugar. Mix in eggs and vanilla. Stir in flour and nuts.

Spread in greased 13 x 9 inch pan. Bake for 35 minutes (do not overbake).

Cassie's Zucchini Brownies

Ingredients

2 cups all-purpose flour
1 teaspoon salt
1 1/2 teaspoons baking soda
1/3 cup unsweetened cocoa powder
1 cup white sugar
2 eggs
2 cups grated zucchini
1/2 cup vegetable oil
1 teaspoon vanilla extract
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10x15 inch jellyroll pan.

In a large mixing bowl, sift together flour, salt, soda, cocoa, and sugar. Combine eggs, zucchini, oil, and vanilla; blend into dry ingredients. Stir in walnuts.

Bake for 20 minutes in preheated oven. Cool in the pan, and then cut into bars.

Frosted Cake Brownies

Ingredients

1 (19.8 ounce) package fudge brownie mix
1 cup sour cream
1 cup milk chocolate chips
1/2 cup chopped walnuts
1 cup milk chocolate frosting

Directions

Prepare brownie mix according to package directions. Fold in sour cream, chocolate chips and walnuts into batter. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool completely on a wire rack. Frost. Cut into bars.

Marshmallow Brownies

Ingredients

- 1 cup butterscotch chips
- 1/2 cup butter
- 1 1/2 cups all-purpose flour
- 2/3 cup packed brown sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 2 eggs
- 2 cups miniature marshmallows
- 2 cups milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan.

Melt butterscotch morsels and margarine in a large bowl in microwave. Stir the mixture well and let it cool to lukewarm.

While the liquid mixture is cooling, mix flour, brown sugar, baking powder, salt, vanilla, and eggs into the butterscotch mixture; mix well. Fold in marshmallows and chocolate morsels.

Spread batter into a lightly greased 9x13 inch pan.

Bake 25 minutes. Be careful not to overcook.

Sugar Free Brownies

Ingredients

1/2 cup margarine
1/4 cup unsweetened cocoa powder
2 eggs
1 cup granular sucralose sweetener (such as Splenda®)
3/4 cup all-purpose flour
1/8 teaspoon salt
1/4 cup skim milk
1/2 cup chopped walnuts (optional)
1 (1.4 ounce) package sugar free, chocolate fudge flavored instant pudding
1 cup skim milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8x8 inch pan.

In a small saucepan over medium heat, melt margarine and cocoa together, stirring occasionally until smooth. Remove from heat and set aside to cool. In a large bowl, beat eggs until frothy. Stir in the sucralose sweetener. Combine the flour and salt; stir into the egg mixture then mix in the cocoa and margarine. Finally stir in the 1/4 cup of milk and if desired, the walnuts. Pour into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until a toothpick inserted into the center, comes out clean. To make frosting, Mix together the sugar free chocolate pudding mix and 1 cup skim milk using an electric mixer. Mix for about two minutes or until thick. Spread over cooled brownies before cutting into squares.

Texas Brownies II

Ingredients

3 cups all-purpose flour
3 cups white sugar
3/4 teaspoon salt
1 1/2 cups butter
4 1/2 tablespoons unsweetened cocoa powder
1 1/2 cups water
1 1/2 teaspoons baking soda
3 eggs
1 cup buttermilk
1 teaspoon vanilla extract

1/2 cup butter
3 tablespoons unsweetened cocoa powder
6 teaspoons milk
4 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 12x18 inch jellyroll pan.

In a large bowl, stir together the flour, sugar and baking soda. In a small saucepan, bring 1 1/2 cup margarine, 4 1/2 tablespoons cocoa, and 1 1/2 cup water to a rapid boil. Pour over the flour mixture and stir until combined. Add the eggs, buttermilk, and vanilla extract; mix well.

Spread batter evenly into the prepared baking pan. Bake in the preheated oven for 20 minutes. Cool before frosting.

Frosting: In a small saucepan, melt 1/2 cup of margarine. Stir in the confectioners' sugar, 3 tablespoons cocoa powder, milk, and 1 teaspoon vanilla, in that order. Beat by hand until creamy, then spread onto cooled sheet of brownies. Cut into squares and enjoy.

Banana Nut Brownies

Ingredients

1/2 cup butter or margarine,
melted and cooled
1 cup sugar
3 tablespoons baking cocoa
2 eggs, lightly beaten
1 tablespoon milk
1 teaspoon vanilla extract
1/2 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 cup mashed ripe banana
1/2 cup chopped walnuts
confectioners' sugar

Directions

In a bowl, combine butte, sugar and cocoa. Stir in eggs, milk and vanilla. Blend in flour, baking powder and salt. Stir in bananas and nuts.

Pour into a greased 9-in. square baking pan. Bake at 350 degrees F for 40-45 minutes or until brownies test done. Cool on a wire rack. Just before serving, dust with confectioners' sugar if desired.

Fudge Brownies

Ingredients

1 cup butter or margarine
6 (1 ounce) squares unsweetened
chocolate
4 eggs
2 cups sugar
1 teaspoon vanilla extract
1/2 teaspoon salt
1 cup all-purpose flour
2 cups chopped walnuts
confectioners' sugar

Directions

In a saucepan over low heat, melt butter and chocolate; cool for 10 minutes. In a mixing bowl, beat eggs, sugar, vanilla and salt. Stir in the chocolate mixture. Add flour and nuts; mix well.

Pour into a greased 11-in. x 7-in. x 2-in. baking dish. Bake at 325 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out with moist crumbs. Cool. Dust with confectioners' sugar if desired.

Linda's Awesome Brownies

Ingredients

1 cup butter
4 (1 ounce) squares unsweetened
chocolate
4 eggs
2 cups white sugar
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 pinch salt

Directions

Preheat oven to 350 degrees F (180 degrees C). Grease and flour a 9x13 inch baking pan.

Melt the butter over medium heat. Remove from heat and stir in the chocolate until smooth. Beat in the eggs one at a time, then stir in the sugar and vanilla. Combine the flour and salt, gently stir into the mixture until just blended. Spread evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until brownies begin to pull away from the sides of the pan.

Waffle Iron Brownies

Ingredients

1/2 cup butter
1/4 cup unsweetened cocoa powder
3/4 cup white sugar
2 eggs
1 tablespoon water
1 1/4 cups all-purpose flour
1/4 teaspoon salt
2/3 cup chopped pecans
1/3 cup confectioners' sugar for decoration

Directions

Preheat waffle iron.

Melt butter in a sauce pan. Remove from heat and stir in cocoa. Mix in the sugar, eggs and water. Add the flour and salt, beating well. Stir in the nuts.

In each well of the waffle iron, add 1 well rounded spoonful. Cook brownie in waffle iron as you would cook waffles. Sprinkle confectioners' sugar over warm waffle brownies.

Marbled Peanut Butter Brownies

Ingredients

Crisco® Original No-Stick
Cooking Spray
2/3 cup Pillsbury BEST® All
Purpose Flour
1/2 teaspoon baking powder
1/4 teaspoon salt
3/4 cup firmly packed brown
sugar
3/4 cup Smucker's® Creamy
Natural Peanut Butter, stirred OR
Jif® Creamy Peanut Butter
1/4 cup butter, softened
2 large eggs
1 teaspoon vanilla extract
1/2 cup semisweet chocolate
chips, melted and cooled

Directions

Heat oven to 350 degrees F. Spray an 8 x 8-inch baking pan with no-stick cooking spray.

Combine flour, baking powder and salt in small bowl.

Combine brown sugar, peanut butter and butter in bowl of electric mixer. Beat until light and creamy. Add eggs and vanilla. Beat until fluffy. Stir in flour mixture just until blended. Spread in prepared pan.

Drizzle melted chocolate over batter. Using a small, sharp knife, swirl the chocolate into the top of the batter to create a marbled effect.

Bake 30 minutes or until toothpick inserted in center comes out clean. Cool in pan on cooling rack. Cut into 24 bars.

Joanie's Pesach Brownies

Ingredients

1/2 cup butter
2 (1 ounce) squares unsweetened chocolate, chopped
2 eggs
1 cup white sugar
1 teaspoon vanilla extract
3 tablespoons matzo meal
1/2 cup potato starch
1/2 teaspoon salt
1/2 cup chopped walnuts (optional)
1/2 cup semisweet chocolate chips (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease an 8x8 inch square pan.

Melt the butter in a small saucepan over medium heat. Remove from the heat and stir in the unsweetened chocolate. Set aside.

In a medium bowl, beat the eggs and sugar with an electric mixer for about 5 minutes. Reduce the speed to low, and pour in the chocolate and butter, then stir in the vanilla. In a separate bowl, stir together the matzo meal, potato starch and salt. Use a spoon to stir into the chocolate mixture until well blended. Mix in the walnuts or chocolate chips if using. Pour into the prepared pan and spread evenly.

Bake for 25 minutes in the preheated oven, until the brownies are dry on top and begin to pull away from the sides.

Super Fudge Brownies

Ingredients

1/3 cup vegetable oil
2 eggs
1 egg yolk
1/4 cup applesauce
1/4 cup chocolate syrup
1 (13 ounce) package brownie mix
1 tablespoon unsweetened cocoa powder
1 cup semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 9 inch square pan.

In a medium bowl, stir together the vegetable oil, eggs, egg yolk, applesauce and chocolate syrup until well blended. Stir in the brownie mix and cocoa powder. Fold in the chocolate chips and walnuts. Spread evenly into the prepared pan.

Bake for 40 to 45 minutes in the preheated oven, until the top of the brownies appear dry.

Fudgy Cherry Brownies

Ingredients

2 cups semisweet chocolate chips, divided
1/4 cup butter, softened
2 cups biscuit/baking mix
1 (14 ounce) can sweetened condensed milk
1 egg
1/2 teaspoon almond extract
1/2 cup chopped maraschino cherries
1/3 cup sliced almonds, toasted

Directions

In a heavy saucepan or microwave, melt 1 cup chocolate chips and butter; stir until smooth. In a mixing bowl, combine biscuit mix, milk, egg and almond extract. Stir in chocolate mixture; mix well. Fold in cherries and remaining chocolate chips.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with almonds. Bake at 350 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out with moist crumbs and the edges pull away from the sides. Cool on a wire rack.

Egg-free Brownies

Ingredients

1/3 cup all-purpose flour
1 cup water
1/2 cup butter
2/3 cup unsweetened cocoa powder
2 cups white sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan. In a heavy saucepan combine the 1/3 cup of flour and water. Cook over medium heat stirring constantly until thick. Transfer to a mixing bowl and set aside to cool.

In a small saucepan, melt butter. When butter has melted, add the cocoa and mix until smooth; set aside to cool. Beat the sugar and vanilla into the cooled flour mixture. Stir in the cocoa mixture until well blended. Combine the flour, baking powder and salt, stir into the batter until just blended. Fold in walnuts if desired. Spread evenly in the prepared pan.

Bake for 20 to 25 minutes in the preheated oven, until a toothpick inserted into the center comes out clean. Cool before cutting into bars.

Lower Fat Fudge Brownies

Ingredients

1 cup white sugar
6 tablespoons unsweetened
cocoa powder
10 tablespoons plain yogurt
2 eggs
1/8 teaspoon salt
1 teaspoon vanilla extract
1/2 cup all-purpose flour
1 tablespoon all-purpose flour

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease an 8x8 inch baking dish.

In a medium bowl, stir together the sugar, cocoa powder and yogurt. Stir in the eggs one at a time until well blended, then add vanilla and salt. Stir in the flour until just absorbed. Spread evenly into the prepared pan.

Bake for 28 to 32 minutes in the preheated oven, until the brownies begin to pull away from the sides of the pan, and a toothpick inserted comes out fairly clean (sticky crumbs are okay). Cool brownies in the pan over a wire rack before cutting into squares. Cover tightly with plastic wrap to store.

Raspberry Fudge Brownies

Ingredients

1 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1/2 cup butter or margarine,
melted
1/2 cup all-purpose flour
1/3 cup unsweetened cocoa
powder
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup miniature chocolate chips
1/2 cup evaporated milk
1 egg yolk
4 (1 ounce) squares semisweet
baking chocolate, chopped
6 ounces cream cheese, softened
2 tablespoons seedless raspberry
jam
1 cup frozen whipped topping,
thawed
2 drops red food coloring
(optional)
16 chocolate curls (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Line an 8 inch square baking pan with aluminum foil.

In a large mixing bowl, beat the sugar, 2 whole eggs, and vanilla until combined. Mix in butter. In another bowl, combine the flour, cocoa powder, baking powder, and salt; stir into butter mixture, mixing just until incorporated. Fold in the chocolate chips. Pour the batter into the prepared pan.

Bake in preheated oven until a toothpick inserted in the center comes out with moist crumbs attached, 25 to 30 minutes. Cool pan on wire rack.

Whisk together the evaporated milk and egg yolk in a small saucepan. Heat over medium low, stirring constantly, until the mixture is very hot and thickens slightly; do not boil. Place the 4 ounces of chopped semisweet chocolate in a medium bowl, and slowly pour in the hot milk. Stir until the chocolate is melted and smooth. Pour the filling over the cooled brownies; refrigerate until firm, about 2 hours.

Beat the cream cheese with the raspberry jam in a large bowl until smooth. Fold in the whipped topping, and add the food coloring if desired. Top the cooled brownies with the frosting, using a cake comb to create a design. Cut brownies into 16 squares, then cut each square in half diagonally to form triangles. Garnish with chocolate curls if desired.

Triple Fudge Brownies

Ingredients

1 (3.9 ounce) package instant chocolate pudding mix
2 cups milk
1 (18.25 ounce) package chocolate cake mix
2 cups semisweet chocolate chips
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 15x10 inch baking pan.

Prepare pudding mix according to package directions using the 2 cups milk. Whisk in the cake mix. Stir in the chocolate chips. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes or until the top springs back when lightly touched. Dust with confectioners' sugar. Serve with ice cream if desired.

Applesauce Brownies II

Ingredients

1/2 cup shortening
2 (1 ounce) squares unsweetened chocolate
1 cup white sugar
2 eggs, beaten
1/2 cup applesauce
1 teaspoon vanilla extract
1 cup sifted all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch pan. In a microwave oven or over a double boiler, melt shortening and chocolate together, stirring frequently until smooth. Set aside to cool.

In a medium bowl, blend together the sugar, eggs, applesauce and vanilla until smooth. Stir in the chocolate mixture. Combine the flour, baking powder, baking soda and salt, gradually stir into the chocolate mixture. Spread evenly into the prepared pan.

Bake for 35 to 40 minutes in the preheated oven, until a toothpick inserted in the center comes out clean. Cool in pan before cutting into squares.

Graham Cracker Brownies

Ingredients

2 cups graham cracker crumbs
(about 32 squares)
1 cup semisweet chocolate chips
1 teaspoon baking powder
Pinch salt
1 (14 ounce) can sweetened
condensed milk

Directions

In a large bowl, combine all ingredients. Spread into a greased 8-in. square baking pan.

Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Spinach Brownies

Ingredients

1 (10 ounce) package spinach,
rinsed and chopped
1 cup all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
2 eggs
1 cup milk
1/2 cup butter, melted
1 onion, chopped
1 (8 ounce) package shredded
mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking dish.

Place spinach in a medium saucepan with enough water to cover. Bring to a boil. Lower heat to simmer and cook until spinach is limp, about 3 minutes. Remove from heat and set aside.

In a large bowl, mix flour, salt and baking powder. Stir in eggs, milk and butter. Mix in spinach, onion and mozzarella cheese.

Transfer the mixture to the prepared baking dish. Bake in the preheated oven 30 to 35 minutes, or until a toothpick inserted in the center comes out clean. Cool before serving.

PHILLY Cheesecake Brownies

Ingredients

1 (440 gram) package brownie mix
1/2 cup applesauce
3 egg whites, divided
1/4 cup water
1 (250 g) package PHILADELPHIA
Light Brick Cream Cheese
Spread, softened
1/2 cup sugar
1/4 cup flour

Directions

Heat oven to 350 degrees F.

Mix brownie mix, applesauce, 2 egg whites and water until well blended. Pour into 13x9-inch pan sprayed with cooking spray.

Beat cream cheese spread, sugar, flour and remaining egg white with mixer until well blended; spoon over brownie batter. Swirl gently with knife.

Bake 28 to 30 minutes or until toothpick inserted in centre comes out with fudgy crumbs. (Do not overbake.) Cool completely.

Scrumptious Frosted Fudgy Brownies

Ingredients

8 (1 ounce) squares unsweetened baking chocolate
1 cup butter
5 eggs
3 cups white sugar
1 tablespoon vanilla extract
1 1/2 cups all-purpose flour
2 cups chopped walnuts

1 1/4 cups white sugar
1 cup heavy cream
5 (1 ounce) squares unsweetened baking chocolate
1/2 cup butter, softened
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 13x9-inch baking pan. Place 8 ounces of baking chocolate with 1 cup of butter in a microwave-safe bowl, and microwave on High until the chocolate is soft and the butter has melted, about 2 minutes. Stir to mix.

Place the eggs, 3 cups of sugar, and 1 tablespoon of vanilla extract in a large bowl, and beat with an electric mixer on high speed for 2 minutes. Reduce the mixer speed to low, and beat in the melted butter-chocolate mixture. Beat in the flour until just combined (do not overmix), and stir in the chopped walnuts. Spread the batter in the prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out with fudgy crumbs, about 35 minutes. Cool in the pan before frosting.

To make frosting, combine 1 1/4 cup of sugar with the heavy cream in a saucepan over medium heat, and stir until the sugar dissolves and the mixture begins to simmer, about 3 minutes. Reduce the heat to low, and let the mixture simmer for 7 minutes without stirring.

Remove the cream mixture from the heat, and stir in 5 ounces of baking chocolate and 1/2 cup butter, stirring to melt and blend the chocolate. Add 1 teaspoon vanilla extract; whisk until smooth. Place the frosting in the refrigerator and stir every few minutes until the frosting is chilled and thick, about 30 minutes. Frost the cooled brownies, and cut into squares.

Disappearing Marshmallow Brownies

Ingredients

1/2 cup butter
1 cup butterscotch chips
2/3 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2 cups miniature marshmallows
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

Using a microwave-safe bowl, melt the butterscotch chips and butter together in the microwave, stirring occasionally until smooth. Set aside to cool.

In a large bowl, stir together the brown sugar, eggs, and vanilla. Mix in the melted butterscotch chips, then the flour, baking powder, and salt until smooth. Stir in the marshmallows and chocolate chips last. Spread the batter evenly into the prepared baking pan.

Bake for 15 to 20 minutes in preheated oven. Cool, and cut into squares.

Raspberry Crunch Brownies

Ingredients

1/4 cup vegetable oil
1 1/4 cups sugar
4 egg whites
1 cup all-purpose flour
2/3 cup baking cocoa
1/2 teaspoon baking powder
1/4 teaspoon salt
1 1/2 teaspoons vanilla extract
Nonstick vegetable spray
1/4 cup raspberry jam
2 tablespoons Grape Nuts cereal

Directions

In a mixing bowl, beat oil and sugar. Add egg whites and continue beating until well mixed. Combine flour, cocoa, baking powder and salt; add to mixing bowl and beat until moistened. Stir in vanilla. Batter will be thick. Coat a 9-in. square pan with vegetable spray. Spread batter into pan. Bake at 350 degrees F for 20 to 25 minutes or until a toothpick inserted in the center comes out clean. Cool 10 minutes on a wire rack. Spread with jam and sprinkle with Grape-Nuts if desired. Cool completely.

Chippy Blond Brownies

Ingredients

6 tablespoons butter, softened
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup semisweet chocolate chips
1/2 cup chopped pecans

Directions

In a large mixing bowl, cream butter and brown sugar. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder and salt; gradually add to creamed mixture. Stir in the chocolate chips and pecans.

Spread into a greased 11-in. x 7-in. x 2-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Vanilla Brownies

Ingredients

2 1/4 cups all-purpose flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup unsalted butter, softened
1 1/4 cups white sugar
1 1/4 cups packed brown sugar
1 teaspoon vanilla extract
3 eggs
2 cups semisweet chocolate chips
(optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10x15 inch jellyroll pan.

In a small bowl, combine flour, baking powder, and salt. Set aside. In a large bowl, cream together the butter, white sugar, brown sugar, and vanilla until smooth. Beat in the eggs, one at a time, then stir in the flour mixture. Mix in chocolate chips, if desired. Spread the batter evenly into the prepared pan.

Bake for 35 to 45 minutes in preheated oven. Cool in the pan on a wire rack. When completely cooled, cut into squares.

Gold Rush Brownies

Ingredients

2 cups graham cracker crumbs
(about 32 squares)
1 cup semisweet chocolate chips
1/2 cup chopped pecans
1 (14 ounce) can sweetened
condensed milk

Directions

In a bowl, combine the crumbs, chocolate chips and pecans. Stir in milk until blended (batter will be stiff). Spread into a greased 8-in. square baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Cut into bars.

Best Brownies

Ingredients

1/2 cup butter
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/3 cup unsweetened cocoa powder
1/2 cup all-purpose flour
1/4 teaspoon salt
1/4 teaspoon baking powder

3 tablespoons butter, softened
3 tablespoons unsweetened cocoa powder
1 tablespoon honey
1 teaspoon vanilla extract
1 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square pan.

In a large saucepan, melt 1/2 cup butter. Remove from heat, and stir in sugar, eggs, and 1 teaspoon vanilla. Beat in 1/3 cup cocoa, 1/2 cup flour, salt, and baking powder. Spread batter into prepared pan.

Bake in preheated oven for 25 to 30 minutes. Do not overcook.

To Make Frosting: Combine 3 tablespoons butter, 3 tablespoons cocoa, 1 tablespoon honey, 1 teaspoon vanilla, and 1 cup confectioners' sugar. Frost brownies while they are still warm.

Peanut Butter and Cream Brownies

Ingredients

Crisco® Original No-Stick
Cooking Spray
1 (19.5 ounce) package Pillsbury®
Classic Fudge Brownie
1 (8 ounce) package cream
cheese, softened
1 cup Jif® Extra Crunchy Peanut
Butter
1/2 cup powdered sugar
1 (12 ounce) container extra
creamy whipped topping, thawed
and divided
Chocolate Shavings, as garnish
(optional)

Directions

Heat oven to 350 degrees F. Spray an 8 or 9-inch round springform pan with no-stick cooking spray.

Prepare brownie mix according to package directions. Spread batter evenly into springform pan. Bake 45 to 48 minutes for 8-inch or 36 to 38 minutes for 9-inch pan. Cool.

Beat cream cheese with an electric mixer on medium speed until fluffy. Gradually beat in peanut butter, powdered sugar and 3 cups whipped topping until well combined. Keeping dessert in springform pan, spread mixture evenly over cooled brownies.

Top with remaining whipped topping. Use the tines of a fork to create swirls in the whipped cream. Sprinkle chocolate shavings on top of whipped cream. Refrigerate 2 hours before serving.

Rich Chocolate Brownies

Ingredients

1 cup sugar
2 eggs
1/2 teaspoon vanilla extract
1/2 cup butter or margarine,
melted
1/2 cup all-purpose flour
1/3 cup baking cocoa
1/4 teaspoon baking powder
1/4 teaspoon salt
FROSTING:
3 tablespoons butter or margarine,
melted
3 tablespoons baking cocoa
2 tablespoons warm water
1 teaspoon instant coffee granules
1 1/2 cups confectioners' sugar

Directions

In a mixing bowl, beat sugar, eggs and vanilla. Add butter; mix well. Combine dry ingredients; add to batter and mix well.

Pour into a greased 8-in. square baking pan. Bake at 350 degrees F for 25-30 minutes or until brownies test done with a wooden pick. Cool in pan on a wire rack.

For frosting, combine butter, cocoa, water and coffee; mix well. Gradually stir in sugar until smooth, adding additional warm water if necessary to achieve a spreading consistency. Frost the brownies.

Chocolate Buttermilk Brownies

Ingredients

1 cup butter or margarine
1/4 cup unsweetened cocoa
1 cup water
2 cups sugar
2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup buttermilk
1 teaspoon baking soda
2 eggs, beaten
1 teaspoon vanilla extract
3 drops red food coloring
(optional)
FROSTING:
1/2 cup butter or margarine
1/4 cup unsweetened cocoa
1/4 cup buttermilk
1 pound confectioners' sugar
1 teaspoon vanilla extract
Dash salt
3/4 cup chopped almonds

Directions

In a saucepan, bring butter, cocoa and water to a boil. Cool. Meanwhile, in a large mixing bowl, combine sugar, flour and salt. Pour cocoa mixture over dry ingredients; mix well. Combine buttermilk and baking soda; add to batter along with eggs, vanilla, and food coloring if desired. Mix until well combined. Pour into a greased 15-in. x 10-in. x 1-in. greased and floured baking pan. Bake at 350 degrees F for 20 minutes. For frosting, melt butter, cocoa and buttermilk in a saucepan. Stir in sugar, vanilla and salt. Spread over warm cake. Top with nuts if desired.

Michelle's Peanut Butter Marbled Brownies

Ingredients

2 (3 ounce) packages cream cheese, softened
1/2 cup peanut butter
1/4 cup white sugar
1 egg
2 tablespoons milk

1 cup butter or margarine, melted
2 cups white sugar
2 teaspoons vanilla extract
3 eggs
3/4 cup unsweetened cocoa powder
1 1/4 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking pan.

In a medium bowl, beat cream cheese, peanut butter, 1/4 cup white sugar, 1 egg, and milk until smooth. Set aside.

In a large bowl, mix together melted butter, 2 cups white sugar, and vanilla. Mix in the remaining 3 eggs one at a time, beating well after each addition. Combine flour, cocoa, baking powder, and salt; mix into the batter. Stir in chocolate chips.

Remove 1 cup of the chocolate batter. Spread the remaining batter into the prepared pan. Spread the peanut butter filling over the top. Drop the reserved chocolate batter by teaspoonful over the filling. Using a knife, gently swirl through the top layers for a marbled effect.

Bake in preheated oven for 35 to 40 minutes, or until a wooden toothpick inserted near the center comes out almost clean. Cool completely, then cut into bars.

Butterscotch Brownies II

Ingredients

1 cup butter, melted
2 cups packed light brown sugar
3 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
1/2 teaspoon salt
1 1/2 teaspoons baking powder
1 cup chopped walnuts
1/2 cup butter, softened
3 cups sifted confectioners' sugar
2 teaspoons instant coffee granules
2 tablespoons water

Directions

Preheat oven to 350 degrees F (180 degrees C).

Melt 1 cup butter in a large saucepan. Add 2 cups light brown sugar and beat well to mix. Cool the mixture slightly, then beat in eggs and vanilla.

Sift together all-purpose flour, salt and baking powder. Stir it into the wet ingredients, then add the nuts. Mix well.

Spread batter in a greased 11 x 7 x 2-inch pan and bake for 30-35 minutes or until a light gold. Cool in the pan for 10 minutes, then turn out of pan and let brownies finish cooling on a rack.

To Make Frosting: Dissolve coffee in the water. Cream 1/2 cup butter with confectioner's sugar. Beat it until light. Beat into the sugar mixture. Spread over the brownies. When frosting has set, cut brownies into squares. Enjoy!

Goosey Brownies with Shortbread Crust

Ingredients

1 cup all-purpose flour
1/4 cup white sugar
1/2 cup butter, softened

1/4 cup all-purpose flour
1/4 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1 egg
1 teaspoon vanilla extract
1 (14 ounce) can sweetened condensed milk
1 (7 ounce) bar milk chocolate, chopped
3/4 cup chopped walnuts (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). In a medium bowl, stir together 1 cup of all-purpose flour and sugar. Cut in butter until the mixture is crumbly. Press firmly into the bottom of a 9x9 inch baking pan.

Bake for 15 minutes in the preheated oven, until firm and slightly golden. Set aside to cool.

In a medium bowl, mix together 1/4 cup flour, baking powder, and cocoa powder. Make a well in the center, and add the egg, vanilla, and sweetened condensed milk. Mix until well blended. Stir in the chopped chocolate and walnuts. Spread the mixture over the cooled crust.

Bake for 20 minutes in the preheated oven, until brownies begin to pull away from the edges, and the top appears dry. Cool, and cut into squares. Store tightly covered at room temperature.

Mississippi Mud Brownies

Ingredients

1 cup butter
1/3 cup unsweetened cocoa powder
2 cups white sugar
4 eggs
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 pinch salt
1/2 cup chopped pecans
1 (10.5 ounce) package miniature marshmallows

1/3 cup unsweetened cocoa powder
1/2 cup butter
4 cups confectioners' sugar
1 teaspoon vanilla extract
1/3 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a large saucepan over medium heat, melt 1 cup of butter. Remove from heat and stir in cocoa until smooth. Mix in the white sugar, eggs and 2 teaspoons vanilla. Mix in the flour, then fold in pecans and marshmallows. Spread evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until brownies start to pull away from the sides of the pan. Let cool in pan.

To make the frosting: In a medium saucepan, melt together 1/2 cup of butter and 1/3 cup of cocoa. Mix in confectioners' sugar and 1 teaspoon vanilla until smooth. Gradually beat in the milk, a tablespoon at a time until icing is a nice spreading consistency.

Brownies I

Ingredients

6 (1 ounce) squares unsweetened chocolate
2/3 cup butter
2 cups white sugar
4 eggs
1 1/4 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 13 inch pan.

Melt the chocolate and butter in the top of a double-boiler, stirring sporadically. When melted and combined, add the sugar and eggs, and stir until combined. Sift the flour, salt, and baking powder into the pan; stir until combined. Stir in the nuts (or raisins, or M&M candies, or toffee bits, etc.).

Spread the batter in the pan, smoothing it into the corners. Bake for about 35 minutes, but don't let it over-bake. Cool before cutting.

Triple-Layer Peanut Butter Brownies

Ingredients

1 (19.5 ounce) package brownie mix
1 cup cold milk
1 (3.4 ounce) package JELL-O Vanilla Flavor Instant Pudding
1 cup creamy peanut butter
1/2 cup powdered sugar
1 1/2 cups COOL WHIP Whipped Topping (Do not thaw.)
3 squares BAKER'S Semi-Sweet Chocolate
1/2 cup PLANTERS Dry Roasted Peanuts, coarsely chopped

Directions

Prepare and bake brownies in 13x9-inch pan as directed on package; cool. Meanwhile, beat milk and pudding mix with whisk 2 minutes. Add peanut butter and sugar; mix well. Refrigerate until brownies are completely cooled.

Spread pudding mixture over brownies.

Microwave COOL WHIP and chocolate on HIGH 1 min., stirring every 30 sec. Spread over pudding; sprinkle with nuts. Refrigerate 1 hour

Chocolate Brownies

Ingredients

3/4 cup white sugar
1/4 cup vegetable oil
2 eggs
2 teaspoons vanilla extract
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/4 cup unsweetened cocoa powder
3 tablespoons peanut butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 11x7 inch baking pan.

In a medium bowl, beat sugar, oil, eggs, and vanilla until light and fluffy. Combine the flour, baking powder, salt, and cocoa; stir into the sugar mixture. Blend in the peanut butter. Spread batter evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until edges of brownies start to pull away from the sides of the pan. Cool before cutting into bars and serving.

Bittersweet Chocolate Mousse Brownies

Ingredients

6 tablespoons unsalted butter
1 (1 ounce) square unsweetened chocolate
1/2 cup white sugar
1 egg
1/4 teaspoon vanilla extract
1/3 cup all-purpose flour
1/8 teaspoon baking soda
1/8 teaspoon salt
4 (1 ounce) squares bittersweet chocolate, chopped
3 tablespoons strong brewed coffee
3 eggs
3/4 cup heavy whipping cream
1/3 cup heavy whipping cream
1 tablespoon confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Line an 8 inch pan with aluminum foil. Make sure to extend the foil beyond the two opposite ends of the pan. This will help in lifting brownies out of pan. Lightly butter bottom and sides of foil-lined pan.

Cut butter into pieces and melt in a saucepan over low heat. Remove pan from heat, add 1 ounce of unsweetened chocolate. Let stand 1 minute, then stir until smooth. Let cool for 10 minutes.

Whisk in 1/2 cup white sugar, 1 egg (make sure egg is at room temperature), and then vanilla. Using a wooden spoon, stir in flour, baking soda and salt just until smooth. Spread dough evenly into pan.

Bake 10-12 minutes until toothpick inserted in center comes out with a moist crumb. Do not overbake. Cool completely on wire rack.

To Make Mousse: Melt 4 ounces of bittersweet chocolate with the coffee in top of a double boiler over hot water. Stir often until smooth. Whisk in 3 egg yolks, one at a time. Remove from heat.

In a chilled medium bowl, beat 3/4 cup heavy cream just until soft peaks form. In another medium bowl, beat 3 egg whites just until soft peaks begin to form. Stir 1/4 of these beaten egg whites into the chocolate/coffee mixture, then carefully fold in the rest

Gently fold in the whipped cream. Spread chocolate mousse evenly over the top of the cooled brownie in the pan.

To Make Topping: In a chilled medium sized bowl, beat 1/3 cup heavy cream and 1 tablespoon confectioners' sugar until soft peaks form. Remove brownie from baking pan by grasping the overhanging foil. Cut into squares and transfer to serving dish. Place some whipped cream on top of each brownie and top with a chocolate espresso bean. Store in refrigerator.

Kristin's Fudgy Brownies

Ingredients

1 cup all-purpose flour
1/4 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1/2 teaspoon salt
1 1/2 cups white sugar
3/4 cup melted butter
1 1/2 teaspoons vanilla extract
3 eggs
1/2 cup chocolate syrup (such as Hershey's®)
1 cup semisweet chocolate chips

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Mix together the flour, cocoa powder, baking powder, and salt in a bowl; set aside. Whisk the sugar, butter, and vanilla extract in a mixing bowl. Add the eggs and chocolate syrup; mix until evenly incorporated. Stir in the flour mixture and chocolate chips; stir until just moistened and pour into the prepared baking dish.

Bake in the preheated oven until the top is dry and the edges have started to pull away from the sides of the pan, about 40 minutes. Cool completely before serving.

Cupcake Brownies

Ingredients

1 cup butter or margarine
4 (1 ounce) squares semisweet
chocolate
4 eggs
1 3/4 cups sugar
1 teaspoon vanilla extract
1 cup all-purpose flour
1 1/2 cups chopped pecans

Directions

In a small saucepan over low heat, melt butter and chocolate; cool for 10 minutes. In a mixing bowl, beat eggs and sugar. Add vanilla and chocolate mixture; stir in flour and nuts. Fill greased or paper-lined muffin cups two-thirds full. Bake at 350 degrees F for 18-20 minutes or until brownies test done with a wooden pick. Cool.

Can't Tell They're Low-fat Brownies

Ingredients

1/2 cup all-purpose flour
6 tablespoons unsweetened
cocoa powder
1 cup white sugar
1/8 teaspoon salt
2 tablespoons vegetable oil
1/2 teaspoon vanilla extract
1 (4 ounce) jar pureed prunes
baby food
2 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch square pan.

In a medium bowl, stir together flour, cocoa, sugar, and salt. Pour in oil, vanilla, prunes, and eggs. Mix until everything is well blended. Spread the batter evenly into the prepared pan.

Bake for 30 minutes in the preheated oven, or until top is shiny and a toothpick inserted into the center comes out clean.

Fancy Brownies

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1/2 cup melted butter
1/3 cup milk
2 eggs
35 chocolate covered caramel
candies (e.g. Rolo TM)
1 cup semisweet chocolate chips
1 cup toffee baking bits

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan. Unwrap chocolate covered caramel candies and set aside.

In a large bowl, combine the cake mix, melted butter, milk and eggs. Stir with a wooden spoon until well blended. Press half of the mixture or a little bit more evenly into the bottom of the prepared pan.

Bake for 6 minutes in the preheated oven. Remove from the oven and sprinkle the chocolate chips and toffee bits over the top. Press the caramel candies into the surface 5 across and 7 down. Do not press all the way to the bottom. Spread the remaining brownie dough over the top. Return to the oven for an additional 20 to 25 minutes, or just until a toothpick inserted into the center comes out clean. Cool before cutting into 35 squares.

Double Fudge Kahlua Brownies

Ingredients

Batter:

4 (1 ounce) squares unsweetened chocolate
1 cup butter
3/4 teaspoon black pepper
4 large eggs
1 1/2 cups sugar
1 1/2 teaspoons vanilla
1/3 cup Kahlua
1 1/3 cups sifted all purpose flour
1/2 teaspoon salt
1/4 teaspoon baking powder
1 cup chopped walnuts or sliced toasted almonds

Kahlua Quick Fudge Frosting:

2 (1 ounce) squares unsweetened chocolate
1 (1 ounce) square semi-sweet chocolate
2 tablespoons butter
3 tablespoons Kahlua
2 tablespoons heavy cream
2 cups sifted powdered sugar

Directions

Conventional method: Line bottom of 13x9 inch baking pan with cooking parchment.

Preheat oven to 350 degrees F.

Melt chocolate and butter with pepper over low heat. Leave to cool.

Beat eggs with sugar and vanilla until blended. Stir in cooled chocolate mixture, then Kahlua.

Resift flour, salt and baking powder into mixture and stir well until blended and then add nuts and turn into baking pan.

Bake for approximately 25 minutes, until wooden pick inserted into center comes out clean. Be careful not to over bake.

Leave in pan to cool.

Prepare Kahlua Quick Fudge Frosting: Melt chocolates with butter over a low heat.

Heat Kahlua and heavy cream together.

Combine chocolate and Kahlua mixtures with powdered sugar and beat until well blended and thick. If necessary, beat in a little extra powdered sugar for good spreading consistency.

Frost brownies immediately as mixture stiffens upon cooling. Sprinkle with additional nuts, if desired.

Cut in about 30 squares or bars.

Grand Marnier Brownies

Ingredients

4 (1 ounce) squares unsweetened chocolate
1/2 cup butter
3/4 cup packed brown sugar
3/4 cup white sugar
2 eggs
4 tablespoons brandy-based orange liqueur (such as Grand Marnier®)
1 teaspoon vanilla extract
1 teaspoon orange zest
3/4 cup all-purpose flour
1/8 teaspoon salt
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square baking pan.

Over low heat, melt chocolate and butter in a medium saucepan. Stir until smooth. Remove from heat and cool slightly.

In a large bowl, beat sugars and eggs until light and fluffy (about 2 minutes with electric mixer). Add melted chocolate, 3 tablespoons of the Grand Marnier, vanilla and the orange peel, mixing until well blended. Mix in the flour, salt and chocolate chips (on low speed if using an electric mixer).

Pour batter into prepared pan. Smooth the top. Bake for 30-35 until sides look done and top feels firm. Inserting a toothpick 2 inches from center should come out clean; however, center will jiggle and look undercooked.

Remove from oven and brush top with the remaining 1 tablespoon Grand Marnier. Cover pan with foil or plastic and cool completely. Cut into 2 inch squares. Store covered at room temperature or they may be frozen. Defrost covered at room temperature.

Low-Fat Brownies

Ingredients

1/2 cup egg substitute
1 (14 ounce) can fat free
sweetened condensed milk
1 teaspoon vanilla extract
1 1/3 cups all-purpose flour
1 1/4 cups sugar
3/4 cup baking cocoa
1 teaspoon baking powder
1/2 teaspoon salt

Directions

In a mixing bowl, beat egg substitute for 1 minute or until frothy and slightly thickened. Stir in milk and vanilla. Combine the flour, sugar, cocoa, baking powder and salt; add to the egg mixture and mix well.

Pour into a 13-in. x 9-in. x 2-in. baking pan coated with nonstick cooking spray. Bake at 350 degrees F for 18-22 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

White Russian Brownies

Ingredients

4 tablespoons butter, softened
1 1/4 cups white sugar
2 egg
1 1/4 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/4 teaspoon baking powder
1/4 teaspoon salt
3/4 cup coffee flavored liqueur

1 pound cream cheese, softened
1 egg
1/4 cup white sugar
1/4 cup all-purpose flour
2 tablespoons butter, softened
1/4 cup vodka

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9x9 inch baking pan.

In a medium bowl, cream 1 1/4 cups of sugar and 4 tablespoons of butter. Add 2 eggs and mix well. Stir in 1/2 cup of the coffee liqueur. Sift together 1 cup of flour, cocoa powder, baking powder, and salt. Stir into the butter mixture until well blended. Spread half of this mixture evenly into the prepared baking pan.

In another bowl, stir together the 1/4 cup of flour and 1/4 cup of sugar. Add softened cream cheese and mix well. Stir in 1 egg, 2 tablespoons butter, and the vodka. Mix until smooth. Spread this evenly over the chocolate layer. Pour the remaining chocolate mixture over the top of this. You can make a pattern of stripes or swirl the chocolate with a toothpick.

Bake for 35 to 45 minutes in the preheated oven. When brownies are cool, brush with the remaining 1/4 cup of coffee liqueur.

Rum Raisin Brownies

Ingredients

1/2 cup raisins
3 tablespoons rum
2/3 cup whipping cream
1 cup semi-sweet chocolate chips
2/3 cup all-purpose flour
1/2 cup light brown sugar
2 tablespoons cocoa powder
1/4 teaspoon baking powder
1/3 teaspoon ground cinnamon
2 eggs
3/4 cup chopped toasted pecans

Directions

Preheat an oven to 325 degrees F (165 degrees C). Line an 8-inch square baking pan with parchment paper.

Combine the raisins and rum in a small bowl; set aside to soak.

Heat the whipping cream in a small pot over medium-low heat until hot, but do not allow to boil. Remove from heat and stir the chocolate chips into the hot cream until completely melted. Set aside to cool.

Sift the flour, brown sugar, cocoa powder, baking powder, and cinnamon together into a bowl. Beat the eggs into the flour mixture individually; mix gently. Stir the chocolate mixture into the flour mixture until incorporated. Fold the raisins, any remaining rum, and the pecans into the batter; spread into the prepared baking pan.

Bake in the preheated oven until the top is dry and the edges have started to pull away from the sides of the pan, about 30 minutes.

Zucchini Brownies

Ingredients

1/2 cup vegetable oil
1 1/2 cups white sugar
2 teaspoons vanilla extract
2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 1/2 teaspoons baking soda
1 teaspoon salt
2 cups shredded zucchini
1/2 cup chopped walnuts

6 tablespoons unsweetened cocoa powder
1/4 cup margarine
2 cups confectioners' sugar
1/4 cup milk
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

In a large bowl, mix together the oil, sugar and 2 teaspoons vanilla until well blended. Combine the flour, 1/2 cup cocoa, baking soda and salt; stir into the sugar mixture. Fold in the zucchini and walnuts. Spread evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until brownies spring back when gently touched. To make the frosting, melt together the 6 tablespoons of cocoa and margarine; set aside to cool. In a medium bowl, blend together the confectioners' sugar, milk and 1/2 teaspoon vanilla. Stir in the cocoa mixture. Spread over cooled brownies before cutting into squares.

Fudge Ripple Brownies

Ingredients

1 cup butter (no substitutes), softened
2 cups sugar
4 eggs
2 (1 ounce) squares unsweetened chocolate, melted
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1 cup chopped walnuts

FROSTING:

1/3 cup butter (no substitutes)
3 cups confectioners' sugar
1 1/2 teaspoons vanilla extract
4 tablespoons whipping cream

TOPPING:

1 (1 ounce) square unsweetened chocolate
1 tablespoon butter (no substitutes)
1 tablespoon confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add chocolate and vanilla; mix well. Combine flour, baking powder and salt; add to creamed mixture and mix well. Stir in walnuts. Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For frosting, in a saucepan, cook and stir or until golden brown. Pour into a mixing bowl; add confectioners' sugar, vanilla and enough cream to achieve spreading consistency. Frost cooled brownies.

For topping, melt chocolate and butter; stir until smooth. Add confectioners' sugar; stir until smooth. Drizzle over frosting. Cut into bars.

Lesley's Valentine Brownies with Raspberry Coulis

Ingredients

1/4 cup butter
2 (1 ounce) squares unsweetened chocolate
1 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1/4 cup all-purpose flour
1/2 teaspoon salt
1 cup chopped walnuts (optional)

1 (10 ounce) package frozen raspberries
1 tablespoon raspberry juice
1 1/2 teaspoons cornstarch
1 tablespoon orange zest

Directions

Preheat oven to 325 degrees F (165 degrees C).

To make brownies: In a medium saucepan over medium heat, melt butter or margarine and chocolate; take off of heat. Stir in sugar, eggs and vanilla; beat well. Mix in flour, salt and nuts, if desired.

In a greased 8x8 inch baking dish, pour brownie mix.

Bake in preheated oven for 40 minutes or until toothpick in the center of brownies comes out somewhat clean.

To make Raspberry Coulis: In a medium saucepan over medium-high heat, cook raspberries for 5 to 8 minutes; turn down to medium.

In a small bowl, combine juice and cornstarch to make a paste; add to raspberries stirring constantly until thickened. Add rind and cool.

Pool coulis on a dessert plate and place brownie portion on top of coulis; serve.

Blonde Brownies

Ingredients

1/4 cup butter flavored shortening
1 1/2 cups packed brown sugar
2 eggs
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 cup chopped walnuts
1/2 cup semisweet chocolate chips

Directions

In a mixing bowl, cream shortening and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking powder and salt; gradually add to the creamed mixture. Stir in nuts and chocolate chips. Spread into a greased 11-in. x 7-in. x 2-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on wire rack. Cut into bars.

Tri-Level Brownies

Ingredients

1 cup quick cooking oats
1/2 cup all-purpose flour
1/2 cup packed brown sugar
1/4 teaspoon baking soda
6 tablespoons butter, melted

3/4 cup white sugar
1/4 cup butter, melted
1 (1 ounce) square unsweetened chocolate, melted
1 egg
2/3 cup all-purpose flour
1/4 teaspoon baking powder
1/4 cup milk
1/2 teaspoon vanilla extract
1/2 cup chopped walnuts

2 tablespoons butter
1 (1 ounce) square unsweetened chocolate
1 1/2 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F(175 degrees C). Lightly grease an 11 x 7 1/2 inch baking pan.

In a medium bowl, stir together quick cooking oats, 1/2 cup flour, brown sugar, and baking soda. Stir melted butter into dry ingredients.

Pat evenly into the bottom of baking pan and bake in preheated oven for 10 minutes.

For the middle layer, cream together white sugar, butter, and 1 ounce of melted unsweetened chocolate. Add the egg to this mixture and cream well.

In a medium bowl, stir together 2/3 cup of flour, baking powder, and salt. Add dry ingredients to chocolate mixture alternately with a mixture of the milk and vanilla. Mix after each addition. Fold in the walnuts and spread evenly over baked layer.

Bake for 25 minutes more at 350 degrees F (175 degrees C) then cool.

For frosting, melt together 2 tablespoons of butter and 1 ounce of unsweetened chocolate over medium heat. Remove from heat, and stir in 1 1/2 cups of confectioners sugar. Add vanilla last. Stir until frosting is smooth and pourable. Drizzle over the tops of the brownies for an elegant finish.

Caramel Brownies

Ingredients

1 (18.25 ounce) package German chocolate cake mix with pudding
3/4 cup melted butter
1/3 cup evaporated milk
1 cup chopped pecans
13 ounces individually wrapped caramels, unwrapped
1/3 cup evaporated milk
1 cup semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray one 9x13 inch pan with non-stick coating .

Combine the cake mix, butter and 1/3 cup evaporated milk. Mix well and pour 2/3 of the batter into pan.

Press pecans into batter and bake for 8 to 10 minutes.

In a saucepan over medium heat, combine the caramel and 1/3 cup evaporated milk. Stir until melted and smooth; pour over cooled cake mix.

Sprinkle chocolate chips on top of caramel and top with spoonfuls of remaining cake mix. Bake for additional 15 to 18 minutes; cool and cut.

Praline Brownies

Ingredients

1/2 cup packed dark brown sugar
3/4 cup butter or margarine,
divided
2 tablespoons evaporated milk
1/2 cup coarsely chopped pecans
2 cups packed light brown sugar
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon vanilla extract
1/2 teaspoon salt

Directions

In a saucepan, combine the dark brown sugar, 1/4 cup butter and milk. Stir over low heat just until butter is melted. Pour into an ungreased 8-in. square baking pan; sprinkle evenly with pecans.

In a mixing bowl, cream light brown sugar and remaining butter; add eggs. Stir in flour, vanilla and salt until moistened. Spread over pecans. Bake at 350 degrees F for 40-45 minutes or until brownies test done. Cool 5 minutes in pan; invert on to a tray or serving plate. Cool slightly before cutting.

Fudgy Brownies I

Ingredients

3/4 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1/3 cup vegetable oil
1/2 cup boiling water
2 cups white sugar
2 eggs
1/3 cup vegetable oil
1 1/3 cups all-purpose flour
1 teaspoon vanilla extract
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together the cocoa and baking soda. Add 1/3 cup vegetable oil and boiling water. Mix until well blended and thickened. Stir in the sugar, eggs, and remaining 1/3 cup oil. Finally, add the flour, vanilla and salt; mix just until all of the flour is absorbed. Spread evenly into the prepared pan.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the cake comes out clean. Allow to cool before cutting into squares.

Better than Grandma's Brownies

Ingredients

6 (1 ounce) squares unsweetened chocolate
3/4 cup butter
4 eggs
2 tablespoons vanilla extract
1 1/2 cups all-purpose flour
2 3/4 cups white sugar
1/2 teaspoon salt
1 1/2 cups chopped walnuts

Directions

Preheat oven to 375 degrees F. Grease and flour a 9x13 inch baking pan.

In double boiler over low heat, melt the chocolate and butter together, stirring frequently until smooth. Remove from heat and let cool.

In a large mixing bowl, mix together eggs, vanilla, salt and sugar. Beat with an electric mixer for 8 to 10 minutes. Slowly pour in chocolate mixture and flour. Stir in the walnuts. Spread batter evenly in the prepared pan

Bake for 17 to 20 minutes in the preheated oven, until the top is crackled. Let cool for 2 hours before cutting into squares.

Double Batch Caramel Brownies

Ingredients

1 cup semisweet chocolate chips
1 cup butter flavored shortening
2 tablespoons water
2 cups white sugar
2 cups confectioners' sugar
8 eggs, beaten
2 teaspoons vanilla extract
2 cups sifted all-purpose flour
1 1/4 cups caramel dip

Directions

In a double boiler, melt together chocolate chips, shortening, and water. Preheat oven to 325 degrees F (165 degrees C). Grease and flour 2 9x9 inch baking pans.

In a large bowl, mix together eggs, sugar, and confectioners' sugar. Allow chocolate mixture to cool slightly, then mix it into the egg mixture. Stir in vanilla. Finally, stir in the flour and mix well.

Pour the brownie batter equally into the 2 pans and spread evenly. Spoon caramel over the tops of the brownies, using more or less according to taste. Using a small knife, swirl the caramel into the brownie batter. Bake for 40 to 45 minutes until a toothpick comes out clean when inserted. Let cool, and cut into squares.

Blonde Brownies III

Ingredients

2 2/3 cups all-purpose flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
2/3 cup butter
2 1/2 cups packed brown sugar
3 eggs
1 cup chopped walnuts
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 15 x 10 x 1 inch baking pan.

Sift flour, baking powder and salt together, and set aside. Using a large pan, melt the butter and stir in the brown sugar. Let this cool for about 10 minutes and then add the eggs one at a time. Be sure to beat well after adding each egg. Add the flour mixture, the nuts and the chocolate chips and blend well. Spread in the greased pan.

Bake 25 to 30 minutes in the preheated oven or until the edges begin to pull away from the sides. Cut into small squares when cool.

Chocolate Syrup Brownies

Ingredients

1/2 cup butter
1 cup white sugar
4 eggs
1 (16 ounce) can chocolate syrup
1 teaspoon vanilla extract
1 1/8 cups all-purpose flour
1/2 cup chopped walnuts
1/3 cup evaporated milk
1/4 cup butter
1 1/2 cups white sugar
1/2 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place 1/2 cup butter, 1 cup sugar, eggs, chocolate syrup, vanilla, flour and 1/2 cup nuts in a mixing bowl; beat well. Spread batter in a 15 x 12 inch pan.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes.

Combine remaining 1/4 cup butter and 1 1/2 cups sugar in heavy saucepan. Add milk, and boil for 30 seconds. Remove pan from heat. Stir in chocolate chips, and beat until thickened. Frost brownies while still warm. Sprinkle with remaining nuts. Cool.

Basic Brownies

Ingredients

1 egg
2 cups Basic Cookie Mix
1/3 cup butter
1/3 cup cold water
1 teaspoon vanilla extract
1/4 cup sifted cocoa
1/2 cup chopped pecans

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x9 inch pan.

Lightly beat egg and add to Basic Cookie Mix.

Melt butter over low heat and add to mixture. Stir in water, vanilla, cocoa, and nuts. Mix well.

Bake for 25 minutes or until top springs back when touched. Cool and cut into squares.

Caramel Brownies

Ingredients

2 cups sugar
3/4 cup baking cocoa
1 cup vegetable oil
4 eggs
1/4 cup milk
1 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1 cup semisweet chocolate chips
1 cup chopped walnuts, divided
1 (14 ounce) package caramels*
1 (14 ounce) can sweetened condensed milk

Directions

In a mixing bowl, combine the sugar, cocoa, oil, eggs and milk. Combine the flour, salt and baking powder; add to egg mixture and mix until combined. Fold in chocolate chips and 1/2 cup walnuts. Spoon two-thirds of the batter into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 12 minutes.

Meanwhile, in a saucepan, heat the caramels and condensed milk over low heat until caramels are melted. Pour over baked brownie layer. Sprinkle with remaining walnuts. Drop remaining batter by teaspoonfuls over caramel layer; carefully swirl brownie batter with a knife. Bake 35-40 minutes longer or until a toothpick inserted near the center comes out with moist crumbs. Cool on a wire rack.

Vegan Brownies

Ingredients

2 cups unbleached all-purpose flour
2 cups white sugar
3/4 cup unsweetened cocoa powder
1 teaspoon baking powder
1 teaspoon salt
1 cup water
1 cup vegetable oil
1 teaspoon vanilla extract

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, stir together the flour, sugar, cocoa powder, baking powder and salt. Pour in water, vegetable oil and vanilla; mix until well blended. Spread evenly in a 9x13 inch baking pan.

Bake for 25 to 30 minutes in the preheated oven, until the top is no longer shiny. Let cool for at least 10 minutes before cutting into squares.

Brooke's Best Bombshell Brownies

Ingredients

1 cup butter, melted
3 cups white sugar
1 tablespoon vanilla extract
4 eggs
1 1/2 cups all-purpose flour
1 cup unsweetened cocoa powder
1 teaspoon salt
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 baking dish.

Combine the melted butter, sugar, and vanilla in a large bowl. Beat in the eggs, one at a time, mixing well after each, until thoroughly blended.

Sift together the flour, cocoa powder, and salt. Gradually stir the flour mixture into the chocolate mixture until blended. Stir in the chocolate morsels. Spread the batter evenly into the prepared baking dish.

Bake in preheated oven until an inserted toothpick comes out clean, 35 to 40 minutes. Remove, and cool pan on wire rack before cutting.

Simply Fudgy Brownies

Ingredients

1/4 cup baking cocoa
1/2 cup vegetable oil
2 eggs
1 cup sugar
1 teaspoon vanilla extract
3/4 cup all-purpose flour
1/8 teaspoon salt
1/2 cup chopped walnuts
1/2 cup milk chocolate chips

Directions

In a small bowl, combine cocoa and oil until smooth. In another bowl, beat eggs. Add the sugar, vanilla and cocoa mixture; mix well. Stir in flour and salt just until moistened. Fold in walnuts.

Pour into a greased 8-in. square baking pan; sprinkle with chocolate chips. Bake at 325 degrees F for 30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Marshmallow Brownies

Ingredients

1 cup butterscotch chips
1/2 cup butter or margarine
2 eggs
2/3 cup packed brown sugar
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2 cups miniature marshmallows
2 cups semisweet chocolate chips
1/2 cup chopped walnuts

Directions

In a saucepan over low heat, melt butterscotch chips and butter; cool for 10 minutes. In a mixing bowl, beat eggs, brown sugar and vanilla. Add butterscotch mixture; mix well. Combine flour, baking powder and salt; add to batter and mix well. Stir in marshmallows, chocolate chips and nuts. Spread into a greased 13-in.x 9-in. x 2-in. baking pan. Bake at 325 degrees F for 25-30 minutes or until brownies test done with a toothpick. Cool before cutting.

Speedy Brownies

Ingredients

2 cups sugar
1 3/4 cups all-purpose flour
1/2 cup baking cocoa
1 teaspoon salt
5 eggs
1 cup vegetable oil
1 teaspoon vanilla extract
1 cup semisweet chocolate chips

Directions

In a mixing bowl, combine the first seven ingredients; beat until smooth. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with chocolate chips. Bake at 350 degrees F for 30 minutes or until a toothpick inserted near the center comes out clean. Cool in pan on a wire racks.