

# fudge brownies

recipe: from Rosie Beaucoup,  
original source/inspiration unknown

Yields one 8x8 inch square pan.

- 1/2 cup margarine, plus 2 tablespoons margarine set aside
- 6 tablespoons cocoa
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla
- 3/4 cups all-purpose flour
- 1/2 cup chopped nuts (optional), walnuts, for example, or pecans
- confectioner's sugar for garnish (or your favourite frosting)

Preheat oven to 350°F. Grease an 8x8 inch square baking pan.

In a saucepan, melt the 1/2 cup margarine over medium low heat. Once melted, add the cocoa and additional margarine (2 tablespoons). Remove from heat.

Add the sugar and mix to combine. Stir in the eggs, one at a time. Add the vanilla. Finally, stir in flour and nuts (if using).

Spread evenly in your prepared pan. Bake for 25-30 minutes, or until cake tester inserted into the centre of the pan comes out clean. Cool on a wire rack and then sprinkle with confectioner's sugar (a mesh sifter does the trick) or frost if desired.