



Best Brownies

Servings: 24 brownies

Prep Time: 15min

Cook Time: 25min

Ingredients

- 1 cup butter or margarine (2 sticks)
- 2 cups sugar
- 2 teaspoons vanilla extract
- 4 eggs
- 3/4 cup HERSHEY'S Cocoa or HERSHEY'S SPECIAL DARK Cocoa
- 1 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup chopped nuts (optional)
- 1 cup HERSHEY'S Kitchens Milk Chocolate Chips (optional)

CREAMY BROWNIE FROSTING

- 6 tablespoons butter or margarine, softened
- 6 tablespoons HERSHEY'S Cocoa
- 2 tablespoons light corn syrup or honey
- 1 teaspoon vanilla extract
- 2 cups powdered sugar
- 2 to 4 tablespoons milk

Directions

1. Heat oven to 170°C. Grease 23cm square baking pan
2. Place butter in large microwave-safe bowl. Microwave at MEDIUM (50%) 2 to 2-1/2 minutes or until melted. Stir in sugar and vanilla. Add eggs, one at a time, beating well with spoon after each addition. Add cocoa; beat until well blended. Add flour, baking powder and salt; beat well. Stir in nuts, if desired. Pour batter into prepared pan or pans.
3. Bake 20 to 25 or until brownies begin to pull away from sides of pan. Cool completely in pan on wire rack. Prepare and frost brownie with CREAMY BROWNIE FROSTING, if desired. Garnish frosted brownies with milk chocolate chips, if desired. Cut into bars. Makes about 24 brownies.
4. **CREAMY BROWNIE FROSTING:** Beat butter, cocoa, corn syrup and vanilla in small bowl until blended. Add powdered sugar and milk; beat to spreading consistency. Makes 1-2/3 cups frosting.

