

My Recipe : Brownis

INGREDIENTS

- 1 $\frac{1}{2}$ cup butter or margarine
- 2 2 large eggs
- 3 1 cup all purpose flour
- 4 1 cup semisweet chocolate chips
- 5 $\frac{1}{2}$ cup brown sugar packed
- 6 $\frac{1}{2}$ cup chopped walnut

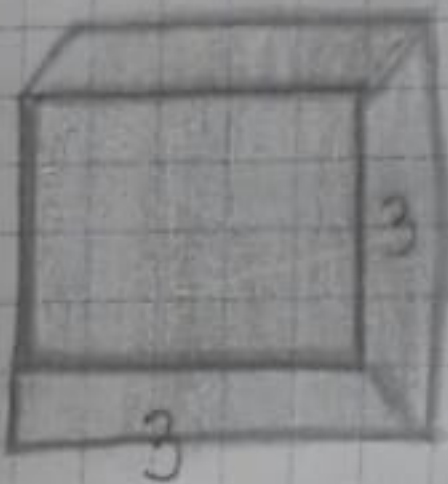
UTENCILIS

- 1 Mold 3x3
- 2 Spoon
- 3 Mixer
- 4 Cup
- 5 Petit ballon
- 6 pan

Preparation: Combine butter or margarine and chocolate chip in saucepan on low heat. Stir often until melted. Do not overheat. Remove to a hot pad. Beat eggs in mixing bowl until frothy. Add sugar and vanilla. Beat to mix. Add Chocolate mixture to this mixture stir. Add flour and walnuts. stir just until moistened. Scrape batter into pan. Spread evenly. Bake in oven for 25 minutes. Cool brownis before cutting

Utencilis

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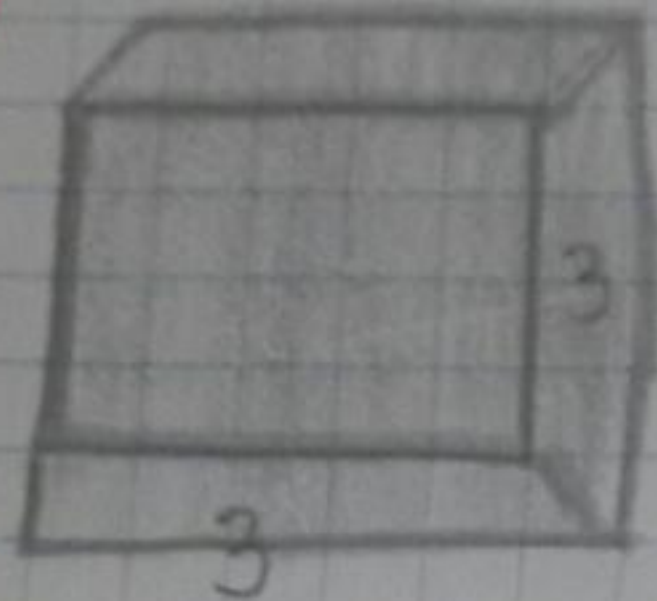
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