

SewThankful Tracy's Brownie Addiction Recipe

This is based on the recipe my mother used when I was a kid. It was on a handwritten card in her recipe box which came from a handwritten card in my Gram's recipe box...you get the picture. They were a favorite at almost every family gathering or group event we attended through my childhood.

*I tweaked Mom's/Gram's recipe over the years--to the point that these brownies have become a fatal addiction for me. I can no longer permit myself to make them more than a couple times a year because once I take a bite I can NOT stop. **WARNING: These brownies are neither low fat nor low sugar.** Don't even think about making them if you are on a diet--they will KILL your diet. But every once in a while, for a special treat or a group event...they are HEAVEN! They are pure soft, sweet and chewy smooth chocolate bliss.*

Side note: My mother used to put chocolate icing and nuts on top--but I don't want or need the extra calories and I like this tweaked brownie so much that I don't think it needs anything added.

Here's my recipe:

- 1 cup REAL butter
- 2 cups sugar
- 3 eggs
- 1 teaspoon REAL vanilla
- 1 1/2 cups All Purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 cup cocoa powder

Preheat oven to 350 degrees - oven temperature may vary depending upon your oven, altitude, etc. Adjust as necessary. Prepare 9" x 13" pan by spraying with Pam or use your preferred method - I like to use a glass baking dish and spray it with Pam cooking spray.

Cream butter & sugar in large mixing bowl with an electric mixer. Add eggs one at a time and beat well. Add vanilla--beat until well combined and smooth.

Sift flour, baking powder & salt together into a **separate** medium bowl - make sure all ingredients are well mixed. Making 3 separate additions pour and mix dry ingredients into butter/egg/sugar mixture. Mix completely each addition. Add cocoa powder and mix well--the color and texture should be even and consistent.

Spread mixture into prepared pan. Bake approximately 25 minute. Do NOT over bake. Brownies should show signs of crackling across the top but should still appear moist. These brownies will rise in the baking process. In the cooling process, the center area may deflate considerably -- that is normal.

Allow to cool at least one hour before cutting/serving. It's worth the wait. They will taste amazing.

Serving idea: I love them plain, but you could make them **really decadent** by serving with fresh raspberries and a scoop of homemade vanilla ice cream.

ENJOY!

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