

Mom Swenson's Brownies

Ingredients:

2 Cups	sugar
1-1/2 Cups	flour
1/4 Cup	cocoa
2 teaspoons	vanilla
4 eggs	
1/2 pound oleo or butter (two sticks) melted	
1 Cup nuts (<i>optional</i>)	

Mix Sugar, Flour and cocoa together in medium bowl. In a small bowl beat eggs with fork then add to the sugar/flour/cocoa mixture, and stir in vanilla. Melt butter in a pan on the stove, or in a glass measuring cup in the microwave. Add melted butter and stir until blended. Pour into un-greased 9x13 cake pan and bake on 350° F 25-30 minutes. After removing from the oven, slide a knife around the edges and cut through the top layer or cut completely into 24 squares while still hot. If you wait until it cools all the way, sometimes the top looks messy and crumbly.

Modifications and notes from my mom:

"I usually melt my butter in a measuring cup and then tip it upside down in the pan to get the last of the butter. The recipe says an ungreased pan but the brownies come out easier if you put a thin layer of butter on the bottom and sides. I also modify the recipe when I make it and use part whole wheat flour (about 1/2 cup or so), I also put in about 1/4 cup of bran flakes and I usually add 1 Cup of nuts - I use pecans."

Gather your ingredients (*I do [make my own Vanilla](#), hence the mason jar of Vanilla...*):



Butter is now melted and ready to add:



Carefully add the melted butter:



Stir, stir, stir!



And stir...



Pour into pan sprayed with non-stick spray with flour:



The finished product - following instructions to cut while hot - still started to get crumbly, but not too bad:



It's a very simple recipe that turns out delicious - the brownies are sugar-crisp on the outside, nice and gooey-dense on the inside. I use Nesquik because it doesn't make them extra chocolaty - but you can use any kind of cocoa powder to make it as chocolaty as you want.