

Four Minute Brownies – Annabel Taylor

2 eggs

½ c butter or margarine, softened

1 c sugar

½ c flour

3-4 Tbsp cocoa

1 tsp vanilla

pinch salt

½ c chopped walnuts

1. Put all ingredients, except walnuts, and beat for four minutes.
2. Stir in nuts.
3. Pour into 8" prepared pan
4. Bake at 325°F for 30 minutes. It will settle when cooled.

Serves 8. Serve with ice cream.

Four minute Brownies

2 eggs $\frac{1}{2}$ c butter or margarine softened
1 cup sugar $\frac{1}{2}$ c flour 3 or 4 tbs cocoa
1 teas vanilla pinch salt, $\frac{1}{2}$ c chopped walnuts
Put all ~~ingredients~~ ingredients in small
mixer bowl except walnuts. Beat
4 min. stir in nuts & pour in greased
8 in prep pan. Bake 325° 30 min
(pie will settle when cooled) Cut in
wedges & serve with ice cream served