

## Granno's Brownies

My grandmother was born in 1892. She loved to cook but she wasn't a typical homemaker. She went back to school in the 1940's, getting a doctorate in English and becoming an English professor. She loved to entertain but she was always busy. These brownies are so easy to make I can't believe anyone would bother with a mix and, if you keep the cooking cocoa on hand, you will always be able to make them on a whim.

1 Cup sugar  
1/2 Cup butter  
7 Tablespoons best quality unsweetened cocoa  
2 eggs  
a few grains of salt  
1/2 Cup flour  
2 large eggs  
1 Cup chopped walnuts (or other nuts)  
1 Teaspoon vanilla

Preheat oven to 350°. Cream butter and sugar. Add cocoa and cream well. Add flour and salt, nuts and vanilla. Bake in a 9 inch square greased pan for 30 minutes. Cool and cut.

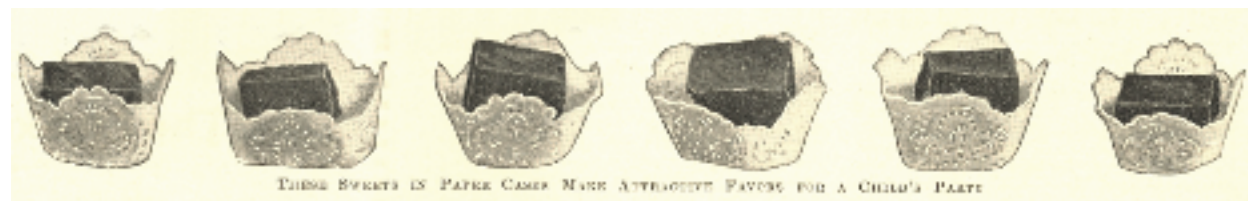
### Tip:

The thicker the brownies the less chewy & more cake-y they will be. I have made these in a blob on a cooking sheet and they came out great so don't worry if you don't have the right sized pan, just make sure the outer edges are thick so they don't burn.

### Inspirations:

Substitute peanut butter chips and peanuts for the nuts.

Substitute mint flavoring essence for the vanilla and mint chocolate chips for the nuts, or coffee essence and mocha chips.



Picture of fancy brownies from "The Modern Priscilla" November 1914