

Texas Brownies

SAMPLE



Grandma's
Cookies Card 81

Group 16



These tender brownies are quick to prepare, using ingredients that are handy in the kitchen. This recipe makes a large pan. Great for a potluck.



Preparation time: 15 min.
Baking time: 20 min.



Oven temperature:
400°F



Microwave cooking:
see other side

For one 17½-by-11-inch baking pan,
48 brownies, you will need:

- 2 cups all-purpose flour
- 2 cups granulated sugar
- ½ cup (1 stick) butter or margarine
- ½ cup shortening
- 1 cup strong brewed coffee or water
- ¼ cup dark, unsweetened cocoa
- ½ cup buttermilk
- 2 eggs
- 1 tsp. baking soda
- 1 tsp. vanilla

Frosting:

- ½ cup (1 stick) butter or margarine
- 2 Tbsp. dark cocoa
- ¼ cup milk
- 3½ cups unsifted powdered sugar
- 1 tsp. vanilla

Tips:

If you don't have buttermilk on hand, substitute 2 tsp. vinegar or lemon juice. Mix into ½ cup milk. Or use powdered buttermilk. Mix according to package directions.

Preparation:

- 1 In a large mixing bowl, combine the flour and the sugar.
- 2 In heavy saucepan, combine butter, shortening, coffee or water and cocoa. Stir and heat to boiling.
- 3 Pour boiling mixture over the flour and sugar in the bowl. Add the buttermilk, eggs, baking soda and vanilla.
- 4 Mix well, using a wooden spoon or high speed on electric mixer.
- 5 Pour into a well buttered 17½-by-11-inch jelly roll pan.
- 6 Bake at 400°F for 20 minutes or until brownies test done in the center.
- 7 While brownies bake, prepare the frosting. In a saucepan, combine the butter, cocoa and milk. Heat to boiling, stirring.
- 8 Mix in the powdered sugar and vanilla until frosting is smooth.
- 9 Pour warm frosting over brownies as soon as you take them out of the oven. Cool. Cut into 48 bars.

How to Microwave Texas Brownies



Microwave setting HIGH 100%/MEDIUM HIGH 70%
Microwave cooking time 22 min.

**For one 9-by-11-inch baking pan,
48 brownies, you will need:**

- 2 cups all-purpose flour
- 2 cups granulated sugar
- ½ cup (1 stick) butter or margarine
- ½ cup shortening
- 1 cup strong brewed coffee or water
- ¼ cup dark, unsweetened cocoa
- ½ cup buttermilk
- 2 eggs
- 1 tsp. baking soda
- 1 tsp. vanilla

Frosting:

- ½ cup (1 stick) butter or margarine
- 2 Tbsp. dark cocoa
- ¼ cup milk
- 3½ cups unsifted powdered sugar
- 1 tsp. vanilla

Preparation:

- 1** In a large mixing bowl, combine flour and sugar.
- 2** In a microsafe dish, combine butter, shortening, coffee or water and cocoa.
- 3** Microwave at HIGH power for 2 minutes or until just boiling.
- 4** Pour boiling mixture over flour mixture. Stir to blend. Add butter-

milk, eggs, baking soda and vanilla. Mix well.

5 Pour mixture into a microsafe 9-by-11-inch baking dish.

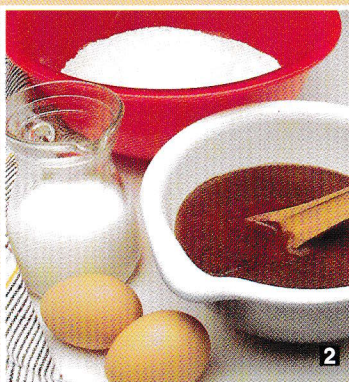
6 Microwave at MEDIUM HIGH power for 18 minutes, turning dish every 4 to 5 minutes until brownies test done. They may still appear soft on the surface.

7 Prepare frosting: In a microsafe dish, combine the butter, cocoa and milk.

8 Microwave at HIGH power for 2 minutes, stirring once. Add powdered sugar and vanilla. Stir to blend.

9 Pour warm frosting over hot brownies.

10 Let cool. Cut into bars.



PER SERVING		PERCENTAGE OF USRDA	
Calories	145	Protein	1.6%
Protein	1.1 g	Calcium	1.2%
Fat	6.6 g	Iron	1.6%
Carbohydrates	21.3 g	Vitamin A	3.2%
Sodium	63 mg	Vitamin C	0.1%