

Ron Gill Brownies

1 cup margarine **or** butter
3/4 cup cocoa
2 cups sugar
2 **large** eggs
1-1/2 cup flour
1 tsp baking powder
2 tsp vanilla
1 cup nuts (optional)

Melt margarine (or butter) and cocoa together over low heat. Be careful not to burn the cocoa. You can use a double boiler. Add the sugar and eggs and mix well. Sift flour and baking powder together. Mix with the melted cocoa mixture. Add vanilla and nuts. Bake in a lightly greased 9x13x2 pan at 350°F for 20-25 minutes or until it passes the toothpick test or pulls away from the sides of the pan.

Notes:

Batter should be slightly thinner than cookie dough. If the batter is too thin, the brownies will be less chewy than ideal. Use a smaller volume of egg, or add a little more flour to correct the situation.

If you use margarine, use a firm margarine (such as Parkay) that has a texture similar to butter. The recipe was developed when I was a poor graduate student. In that long-ago age margarine was much cheaper than butter, and cocoa was a lot cheaper than baking chocolate. Nowadays, I use butter in this recipe, but I still use cocoa.

Walnuts are my favorite nuts for this recipe. Pecans are too mild to have the desired effect.