

## BROWNIES

MOM

2/3 CUP SIFTED FLOUR	2 SQUARES UNSWEETENED CHOCO
1/2 TEASPOON BAKING POWDER	1/2 CUP SUGAR LATE
1/4 TEASPOON SALT	1/2 CUP KARO
1/3 CUP SHORTENING	2 EGGS, WELL BEATEN
1 TEASPOON VANILLA	1/2 CUP CHOPPED PECANS

SIFT FOUR ONCE, MEASURE, ADD BAKING POWDER AND SALT AND SIFT AGAIN. MELT SHORTENING AND CHOCOLATE OVER VERY LOW HEAT. ADD SUGAR & KARO GRADUALLY TO EGGS, BEATING THOROUGHLY: THEN ADD CHOCOLATE MIXTURE AND BLEND. ADD FLOUR AND MIX WELL: THEN ADD NUTS AND VANILLA. BAKE IN GREASED PAN 8x8x2 INCHES, IN 350° OVEN FOR 35 MINUTES.

### TOPPING

MELT 1 TABLESPOON BUTTER AND THEN BLEND IN 2 TABLESPOONS SUGAR AND 1 CUP COCONUT. LET BROWNIES BAKE FOR 20 MINUTES AND THEN PUT THE TOPPING MIXTURE ON TOP OF BROWNIES AND RETURN TO OVEN TO FINISH BAKING