

From Scratch Brownies

My granddaughters, Tali and Emily love to make brownies for dessert. Emily prefers the ones that come in the blue box (I think it's Pillsbury) but everyone once in a while I forget to restock and we have to resort to "from scratch". Luckily I almost always have the ingredients.

My mother always rolled brownies in powdered sugar. So that's how these are made. Yum!

¾ cup	butter	3 large	egg
5 ounces	unsweetened chocolate	1 cup	all-purpose flour
1 ¾ cup	sugar	½ cup	Powdered sugar
2 tsp	vanilla		



Preheat oven to 350 degrees. Spray a 9" x 9" pan with non-stick spray. Melt the chocolate and butter using a double boiler or a glass dish sitting above a pan of boiling water, stir constantly until chocolate and butter are just melted. Set aside to cool slightly. Beat sugar, vanilla and eggs on high speed 5 minutes. Beat in chocolate mixture on low speed. Beat in flour just until just blended. Spread in pan. Bake 40 to 45 minutes or just until brownies begin to pull away from sides of pan; cool. Cut into 2" squares and roll in powdered sugar.

Servings: 16

Yield: 16 brownies

Cooking Times

Preparation Time: 15 minutes

Cooking Time: 45 minutes

Total Time: 1 hour

Degree of Difficulty

Degree of Difficulty: Easy

Oven Temperature: 350°F

Nutrition Facts

Serving size: 1/16 of a recipe (3.1 ounces).

Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.

Nutrition information calculated from recipe ingredients.

Amount Per Serving	
Calories	330.24
Calories From Fat (36%)	117.86
	% Daily Value
Total Fat 13.65g	21%
Saturated Fat 8.39g	42%
Cholesterol 22.88mg	8%
Sodium 36.05mg	2%
Potassium 135.44mg	4%
Total Carbohydrates 50.76g	17%
Fiber 2.57g	10%
Sugar 22.09g	
Protein 4.76g	10%
MyPoints 7.23	