

# Cocoa Brownies

\*From A. Thornton\*

## Ingredients

- 1 egg
- 1 cup sugar
- 1/2 cup melted butter or shortening (Spry)
- 1 1/2 cups flour
- 3 Tbsp cocoa
- 1/2 tsp baking soda
- 1/2 cup whole milk (sweet milk)
- 1/2 cup chopped nuts
- 1 tsp vanilla

## Frosting Ingredients

- 1 cup confectioners sugar
- 2-3 Tbsp cocoa (see Editor's Notes)
- 1/4 cup hot milk
- 2-3 Tbsp butter

## Instructions

1. Preheat oven to 350°F. Grease a rimmed cookie sheet or jelly roll pan.
2. Beat egg and sugar together until combined.
3. Stir in melted butter or shortening.
4. Sift together flour, cocoa, and baking soda several times until evenly combined.
5. Add sifted dry ingredients alternately with milk, mixing until smooth.
6. Stir in chopped nuts and vanilla.
7. Spread batter evenly onto prepared cookie sheet - batter will be thin.
8. Bake at 350°F for 15 minutes until set and edges are just pulling away from pan.
9. Frost while still warm.

## Frosting Instructions

1. Combine confectioners sugar and cocoa in a bowl.
2. Melt butter into hot milk.
3. Pour hot milk mixture over sugar and cocoa; stir until smooth and glossy.
4. Pour immediately over warm brownies and spread evenly.
5. Allow to set before cutting into bars.

## Editor's Notes

- **\*\*Cocoa missing from frosting\*\*** - original card lists "chocolate frosting" but omits cocoa from the ingredients. A frosting of powdered sugar, hot milk, and butter alone produces a plain glaze rather than a chocolate one; 2-3 Tbsp cocoa inferred as the missing ingredient.

Cocoa Brownies

A. Thornton

1 egg  
1 cup sugar  
 $\frac{3}{8}$  " Melted butter or spray  
 $1\frac{1}{2}$  cups Flour add cocoa, 3 tablesps--sift several times.  
 $\frac{1}{2}$  teasp soda in flour  
 $\frac{1}{2}$  cup sweet milk  
 $\frac{1}{2}$  cup nuts--chopped fine  
1 teasp vanilla

Bake on cookie sheet for 15 minutes at 350'

I make a chocolate frosting--  
1 cup confectioners sugar  
 $\frac{1}{4}$  ~~cup~~ hot milk--large piece of butter  
cup

