



Baked by Janet Chang Quattrocchi

HELMS BAKERY BROWNIES

Servings: 16 Squares

- $\frac{3}{4}$ cup ($1\frac{1}{2}$ sticks) butter, cut in chunks
- 3 ounces unsweetened chocolate
- $1\frac{1}{3}$ cups sugar
- 2 eggs
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{2}$ cup chopped nuts

Preliminaries: Preheat oven to 350 degrees. Generously grease an 8-inch square baking pan.

Melt margarine and chocolate together in medium saucepan. Blend in sugar, eggs, vanilla, flour and nuts. Pour into prepared pan.

Bake until it is crispy at the edges and feels fairly firm in the center, about 30-40 minutes. Cool 30 minutes before cutting.

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