

Aunt Kate's Brownies

What you need:

Brownie:

9 x 13 baking pan, sprayed with PAM
1 cup white sugar
1 cube (½ cup) of softened butter or margarine
4 eggs
1 cup flour
1 16oz can of Hersey's chocolate syrup
1 cup of coarsely chopped nuts (optional)

Icing:

1 ½ cups white sugar
6 tablespoons of softened butter or margarine
6 tablespoons of milk
1 cup of semi-sweet chocolate chips (8oz)
½ teaspoon of vanilla

How to assemble:

Brownie:

Cream the butter and sugar together to start the brownies
Add the eggs and beat
Stir in the flour
Add the Hershey's syrup and mix well
Add the walnuts
Pour in the prepared baking pan
Bake for 30 to 35 minutes at 350
Remove from oven and cool in pan
While the brownies are cooling begin the icing:

Icing:

Place sugar, butter and milk in a 1 ½ quart sauce pan and bring to a boil
Boil one minute stirring constantly
Remove from the flame
Beat in the chocolate chips and the vanilla
Continue beating until mixture is creamy
Pour over pan of warm brownies and spread evenly
Let cool until frosting sets
Serve

Notes:

If these last long enough they freeze beautifully.