

# BROWNIES

4 squares chocolate

1 2/3 oleo stick ~~NA~~

4 whole eggs

2C sugar

1C chopped nuts

1 1/2 flour

1t salt

1t B.P.

350° - 30 min.

Brownies with family size  
coconut - 2 pkgs 8 oz  
Sweet Condensed milk - 1C

Jules Daugherty  
Brownie Supper  
Room

350° ~~25~~ to 25 min. 1030  
Boil Chocolate and oleo over boiling water

## CREAM CHEESE BROWNIES

1 pkg. (4 oz.) Baker's German's Sweet Chocolate  
5 tablespoons butter      1 pkg. (3 oz.) cream cheese  
1 cup sugar      3 eggs      1 tablespoon flour

1½ teaspoons vanilla

½ teaspoon Calumet® Baking Powder      ¼ teaspoon salt

½ cup unsifted all-purpose flour      ½ cup chopped nuts

¼ teaspoon almond extract

Melt chocolate with 3 tablespoons butter over low heat, stirring constantly. Cool. Cream remaining butter with cheese. Gradually add ¼ cup sugar; cream well after each addition. Blend in 1 egg, 1 tablespoon flour, and ½ teaspoon vanilla. Set aside. Beat 2 eggs until thick and light in color. Gradually add ¾ cup sugar, beating until thickened. Add baking powder, salt, and ½ cup flour. Blend in chocolate mixture, nuts, 1 teaspoon vanilla, and almond extract. Spread about half in a greased 8- or 9-inch square pan. Spread cheese mixture over top; spoon on remaining chocolate batter. Zigzag through batters with spatula to marble. Bake at 350° for 35 to 40 minutes. Cool; then cut. Makes 16 to 20.

~~EAM COOKIES~~

Brownie Frosting

¼C Butter - 2 Squares

Unsweetened choc.

2C Sifted Confectioners

sugar - 1 t. Vanilla - 2 Milk

Melt - Together - Butter &

Choc. Remove - From

Heat - Add - Remaining

Ingredients, Beating - until - Thick & of - Spreading  
Consistency