

Aunt Sally's Best Homemade Brownies

Makes 28 2-inch brownies

Ingredients

- 1 cup butter, room temperature
- 2 cups sugar
- 4 eggs
- 1 cup all-purpose flour
- 6 oz unsweetened chocolate, melted and divided
Save 2 ounces for topping
- 1 cup pecans or walnuts, chopped (optional)
- 1½ tsp vanilla (see our recipe here)

Preheat oven to 325°F.

You will need a greased 9-x-14 baking dish or pan.

Instructions

1. Beat the butter and sugar together; add eggs, one at a time, beating well after each one.
2. Add flour and 4 ounces of chocolate beat until well blended. Stir in nuts and vanilla.
3. Scoop into the prepared pan; smooth top with a spatula. Bake for 30 to 35 minutes. Cool in pan; add topping of your choice (below).

Topping 1

- 1 cup powdered sugar
 - 4 Tbsp butter, softened
 - Cream
 - 2 oz melted chocolate (from recipe above)
1. Mix the butter and sugar together; add cream, little by little, while beating until it's the consistency for spreading.
 2. Spread on top of brownies; drizzle the 2 ounces of saved melted chocolate into swirls or zigzags, up to you. When icing is set, cut into 2-inch squares. Store, after cooling, in an airtight container.

Topping 2

- 2 Tbsp butter, softened
 - 2 cups powdered sugar
 - ½ tsp vanilla
 - 2 to 3 Tbsp cream
 - ½ cup chopped pecans
1. In a small bowl, stir the first 3 ingredients together; add cream until it's of spreading consistency; stir in pecans. Spread and cut as above.