

# Best-Ever Brownies

LHG 4/88

4 oz unsweet. choc, coarsely chopped

2/3 c butter

4 eggs

1c semisweet cc

1c flour

1 1/2 c sugar

1c chopped walnuts.

1/4 t salt

1 t vanilla

Melt chocolate & butter. Remove from heat & cool slightly. Beat eggs & sugar till thick & light. Beat in choc. & vanilla. Combine flour & salt. Beat in dry ingredients just until combined. Fold in cc & nuts. Pour into greased 13" x 9" pan. Bake @ 350° 20-25 min. Cool. Cut into bars.  
Yield: 2 doz, 225 cal/ea