

HONEYBEAR BROWNIES

1/3 cup butter or marg.	1/2 cup flour
3/4 cup sugar	1/3 cup Hershey Cocoa
1/2 cup honey or light corn syrup	1/2 teas salt
2 teas. vanilla	1 cup chopped nuts
2 eggs	

Cream butter or margarine and sugar in small bowl; blend in honey or corn syrup and vanilla. Add eggs, one at a time, beating well after each addition. Combine flour, cocoa and salt; gradually add to creamed mixture. Stir in nuts. Pour into a greased 9x9x1-3/4 inch pan. Bake at 350* for 25-30 min or until brownies begin pulling away from edge of pan. Cool. Frost with your favorite chocolate frosting. 16 brownies. *Hershey-Sandi*

