

Supreme Brownies

2 oz. unsweetened chocolate

½ cup butter

2 eggs

1 cup sugar

½ cup flour

¼ tsp. salt

1 tsp. vanilla

1 cup chopped nuts



In top of double boiler, melt chocolate & butter. Beat eggs and sugar tog. and add to chocolate mixture. Stir in flour, salt, and vanilla. Fold in nuts. Spread in well-greased pan 8" x 12"; bake 20 minutes at 350°. Allow to cool and spread with the following icing:

Icing

½ cup butter

½ cup cream

1 ½ cups sugar

Cook to soft ball stage, or until mixture reaches 240° on candy thermometer. Add ½ tsp. vanilla. Cool slightly, about 5 minutes, and beat until creamy. Spread over the brownies.

Melt 1 oz. unsweetened chocolate and drizzle over the white icing.

Really rich. Cut brownies into small pieces.