

Almond Brownies

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Ingredients:

12 oz of chocolate chips.
2 medium eggs.
 $\frac{3}{4}$ cups of flour.
 $\frac{1}{2}$ cup of Almonds, chopped.
 $\frac{1}{2}$ cup of sugar.
 $\frac{1}{3}$ cup of butter.
2 tablespoons of water.
1 teaspoon of vanilla.
 $\frac{1}{4}$ teaspoon of baking soda.
 $\frac{1}{4}$ teaspoon of salt.

Directions:

Preheat your oven to 325°F (160°C).

In a small bowl, combine the flour, baking soda and salt; then set aside.

In a saucepan, bring the butter, sugar and water just to a boil. Remove from heat and add half of the chocolate chips and all of the vanilla. Stir until smooth.

Place the chocolate mixture into a mixing bowl; then add the eggs, one at a time, and beat thoroughly after each addition.

Blend in the flour mixture.

Stir in the other half of the chocolate chips and all of the chopped almonds.

Spread into a 9*9 inch baking pan and bake for 30 minutes.

Allow to cool and cut into squares.