

Chocolate Brownies

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Ingredients:

¼ cup of unsweetened cocoa powder.

½ cup of sifted unbleached flour.

2 ½ tablespoons of softened margarine.

1 ½ tablespoons of chopped walnuts.

½ cup of sugar.

1 egg.

Directions:

Preheat oven on a high setting.

Lightly grease a 3 ½ x 7 ½ inch baking tray.

Cream the margarine and sugar in a large bowl.

Mix in the cocoa powder, then add the egg and whip the mixture for about 1-2 minutes, until smooth and all the cocoa powder has been combined.

Sift the flour and add to the mixture, stir in the nuts.

Evenly spread the batter into the tin and bake for 18-20 minutes or until a cake tester comes out slightly moist.

Cool the brownie and then cut into 10 squares.