Easy Fudge Brownies

Printed from Brownie Recipes at http://www.brownierecipes.net/

Ingredients:

14 ounces (1 can) of sweetened condensed milk.

1 medium egg.

1 1/4 cups of all-purpose flour.

3/4 cup of chopped pecans.

½ cup of cold margarine.

½ cup of cocoa.

1/4 cup of sugar.

2 tablespoons of brewed coffee.

1 ½ teaspoons of vanilla.

½ teaspoon of baking powder.

Directions:

Preheat your over to 325°F (160°C).

In suitably sized bowl, combine the sugar and 1 cup of the flour. Cut in the margarine; then press firmly into bottom of eight-inch pan. Bake for 15 minutes or until light brown.

In another large bowl, combine the remaining ¼ cup flour, the condensed milk, cocoa, egg, coffee, vanilla and baking powder. Mix thoroughly and stir in the chopped pecans.

Spread evenly onto the crust and bake for another 20 minutes.

Allow to cool.