

# Whisk Away Brownies

## Susan Krauskopf's Winning Saucepan Brownie Recipe

Submitted by Nelwyn Persky

### Ingredients:

- 2 sticks butter
- 2 cups sugar
- 4 eggs
- 1-1/4 cup all-purpose flour
- 8 Tablespoons cocoa
- 2 teaspoons pure vanilla
- 1 cup chopped pecans (optional)



### Directions:

1. Preheat oven to 350 degrees. Use butter – or PAM spray – to grease an 8"x13" pan.\*
2. Melt the 2 sticks of butter in a saucepan and remove from heat. Using a whisk, gradually stir sugar into the melted butter.
3. Add eggs and whisk. [Whisking lightly-beaten eggs in one at a time isn't required, but does help dissolve the sugar better.]
4. Add vanilla.
5. Whisk or sift flour and chocolate together, then gently stir or fold into the batter with a spoon.
6. Bake in greased 9"x13" pan for 20-25 minutes. Do not overbake. These are moist brownies.

ENJOY! — Susan Krauskopf

\*I used PAM spray & a 9"x12" pan and thought it worked great. And used the toothpick test for doneness.

I also run a knife around the edges of the brownies shortly after taking the pan out of the oven, then wait a bit to gently cut them while they're still warm. Then it's easy to take the already-sliced brownies out of the pan after they've cooled thoroughly — unless you want to serve warm brownies with ice cream! – YUM! ~n]