

"Whatever Floats Your Boat" Brownies (adapted from Food.com)

** Here is the recipe for the 9 x 13 version See Food.com for the 8 x 8 version

2 sticks of butter, melted
1 cup unsweetened cocoa
2 cups white sugar
4 eggs
4 tsp vanilla
1 cup flour
1/2 tsp salt
1 - 2 cups of any add-in

Preheat oven to 350. Spray a 9 x 13 pan with cooking spray or line with foil. In a medium bowl, mix melted butter and cocoa. Add sugar and mix well. Add eggs one at a time, mixing well after each addition. Stir in vanilla, flour and salt. Stir only until you can no longer see the flour. Don't over-mix! Fold in "whatever floats your boat" and spread evenly into prepared pan. Bake at 350 for about 23-25 minutes or until toothpick comes out with moist crumbs - not clean. Do not over bake or you will have dry brownies!

Susan

You Go Girl!

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