

Grandma Leona's Brownies

Ingredients:

2 cups sugar

½ pound margarine (not butter)

4 large eggs (room temperature)

2 teaspoons vanilla

4 squares bitter chocolate

1/3 cup boiling water

1 cup flour

1 pinch salt

1. Cream sugar & margarine well.
2. Add eggs & cream well, again.
3. Add vanilla
4. Pour boiling water over broken bitter chocolate and mix until melted.
5. Add water/chocolate to previous mixture alternately with flour & salt. Mix well & cream well.
6. Grease 2 8x8 pans well.
7. Split batter between two pans and bake both at 350° for 35-40 minutes.
8. Let pans cool, and then sift powdered sugar on top of brownies.
9. Cut & serve.