

# Guilt by Brownies (or One-Bowl Brownies)

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For years I used my mother's brownie recipe, but then found this one from Baker's Chocolate, which makes an easier and better brownie. I feel like I have been disloyal to my mother's brownies, but Mom would understand.

Note → No mixer is needed, just a large bowl and a large spoon or spatula.

## Ingredients

1 package (4 oz) BAKER'S Unsweetened Chocolate (or any brand of unsweetened)  
3/4 cup butter or margarine  
2 cups sugar  
3 eggs  
1 tsp vanilla  
1 cup flour  
1 cup coarsely chopped walnuts or pecans or combo  
Cooking spray



## Directions

Heat oven to 350 degrees. Line a 9 x 13 inch pan with foil, ends extending over the sides. Spray foil with cooking spray. Microwave chocolate and butter in large microwaveable bowl on HIGH 2 minutes or until butter is melted. Remove from microwave and stir until chocolate is completely melted. Stir in sugar. Blend in eggs and vanilla. Add flour and nuts; mix well. Pour into prepared pan. Bake 30 or 35 minutes or until toothpick inserted in center comes out with fudgy crumbs. (Do not overbake.) Cool completely. Use foil handles to remove brownies from pan before cutting to serve. These freeze very well, but usually disappear before they make it into the freezer.