

# Best Ever Fudgy Brownies Recipe

<https://moneysmartfamily.com/money-saving-tips/dessert-recipes-family-favorites/#brownies>



If you need a chocolate fix, this is the chewy fudgy brownie recipe for you. It is rich in chocolaty deliciousness and full of gooey goodness. They are especially good when served warm with a little ice cream.

## Ingredients:

- 1 cup Butter or Margarine
- 4 squares unsweetened chocolate (12 Tsp Cocoa and 6 Tsp Butter may be substituted)
- 2 cups Sugar
- 4 Eggs
- 1 cup Flour
- 1 tsp Vanilla extract
- ½ tsp Salt
- (Optional) 2 cups coarsely chopped nuts

## Directions:

Preheat oven to 350 degrees. Grease 13x9 inch baking pan. In 3-quart saucepan over very low heat, melt butter or margarine and chocolate, stirring the mixture constantly. Remove pan from heat and with a spoon, stir the sugar into the chocolate. Allow the mixture to cool slightly.

Add eggs, one at a time, beating until well blended after the addition of each egg.

Then add the flour, vanilla and salt to the mixture and stir in well.

And finally, add the chopped nuts to the mixture and stir to blend well.

Pour chocolate-nut mixture into greased baking pan, scraping the side of saucepan with a rubber spatula; bake in oven 30 to 35 minutes.

Brownies are done when toothpick inserted in center comes out clean. Cool in pan on wire rack; with a sharp knife, cut brownies into pieces.

Makes 24 brownies – just be careful, they won't last long!