

## **Brownies – Chocolate**

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### **Ingredients:**

- 2 Eggs
- ¼ Cup of granulated sugar.
- ⅓ Cup of butter (melted)
- 1 Package of Shirriff chocolate pudding and pie filling mix
- ½ Cup of all-purpose flour
- ¾ Cup of semi-sweet chocolate chips
- ¼ Cup of chopped walnuts (optional)

### **Instructions:**

- In mixing bowl, beat eggs. Gradually add sugar, until well blended
- In a separate bowl combine melted butter and pudding mix. Gradually beat butter and pudding into egg mixture until well mixed
- Stir in flour, chocolate chips and walnuts (if desired). Spread evenly in a greased (8") square baking pan. Bake at 350°F for 22-25 minutes
- Brownies will be firm around edges and look slightly soft in centre (Do not over bake). Cool in pan on a wire rack. Spread frosting over the top and/or add sprinkles and cut into squares

*Makes 16 squares*