

Brownies

- 1 cup (2 sticks) butter or margarine
 - 2 cups sugar
 - 2 teaspoons vanilla extract
 - 4 eggs
 - $\frac{3}{4}$ cup Hershey's cocoa or Dutch cocoa
 - 1 cup all-purpose flour
 - $\frac{1}{2}$ teaspoon baking powder
 - $\frac{1}{4}$ teaspoon salt
 - 1 cup chopped nuts (optional)
1. Heat oven to 350 Fahrenheit. Grease 13x9x2-inch baking pan.
 2. Place butter in large microwave-safe bowl. Microwave the butter soften. Stir in sugar and vanilla. Add eggs, one at a time, beating well with spoon after each addition. Add cocoa; beat until well blended. Add flour, baking powder and salt; beat well. Stir in nuts, if desired. Pour batter into prepared pan.
 3. Bake 30-35 minutes or until brownies begin to pull away from sides of pan. Cool completely in pan on wire rack. Cut into bars.

Makes about 36 brownies