



## Best Brownies

BR01

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**Effective** 12/14/2014

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**Supersedes** NA

**Target Time** 15 minutes

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## Pre-Checks

There are no prerequisites for this dish.

## Tools and Materials Required

Quantity	Description	Step
1/2 cup	butter	
1 cup	white sugar	
2	eggs	
1 teaspoon	vanilla extract	
1/3 cup	unsweetened cocoa powder	
1/2 cup	all purpose flour	
1/4 teaspoon	salt	
1/4 teaspoon	baking powder	
3 tables poons	butter, softened	
3 tables poons	unsweetened cocoa powder	
1 tables poon	honey	
1 teaspoon	vanilla extract	
1 cup	confectioners' sugar	

## Key Reminders



Make sure you wash all your bowls!

## Icon Legend



Exclamation Mark

## Steps

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8-inch square pan.
2. In a large saucepan, melt 1/2 cup butter. Remove from heat, and stir in sugar, eggs, and 1 teaspoon vanilla. Beat in 1/3 cup cocoa,

## Supplemental Information

Finished Brownies

1/2 cup flour, salt, and baking powder. Spread batter into prepared pan.

3. Bake in preheated oven for 25 to 30 minutes. Do not overcook.

4. To Make Frosting: Combine 3 tablespoons softened butter, 3 tablespoons cocoa, honey, 1 teaspoon vanilla extract, and 1 cup confectioners' sugar. Stir until smooth. Frost brownies while they are still warm.

