

THE AMAZING VERSATILE BROWNIE

Basic Brownie Mix:

8 cups sugar	4 teas. Salt
6 cups flour	4 teas baking powder
2 cups baking cocoa (8 oz can)	2 cups shortening

Mix all of the above dry ingredients very well. Cut shortening into mixture.

When ready to make brownies, mix the following:

- 4 cups basic mix
- 4 eggs
- 2 teas. Vanilla

Pour into a greased (bottom only) 9X13 pan

The basic mix can be stored on your pantry shelf for 6 - 9 months in airtight Tupperware. (YIELD: makes four 9X13 batches of brownies.) Bake at 350* for 30 minutes.

Variations:

Add any of the following to the Basic Mix before baking. Frost with desired frosting

1. 1 cup coarsely chopped Oreo cookies
2. 2/3 cup chopped Macadamia nuts
3. 1 cup raisins
4. 3/4 cup chopped dates
5. 1 cup shredded coconut
6. 1 cup coarsely chopped ginger snap cookies
7. 1/4 - 1/2 cup peanut butter - creamy or chunky
8. 1 cup peanut butter chips
9. 1 cup butterscotch chips
10. 1 cup marshmallow topping
11. Black Forrest Brownies: Before baking add 1/2 can cherry pie filling. After cooling thoroughly, frost with chocolate or vanilla frosting and top with remaining cherry pie filling
12. Rocky Road Brownies: Before baking add 1/2 cup shopped nuts, just after You pull from oven, cover the top with miniature marshmallows. Frost With milk chocolate frosting
13. Triple Chocolate Brownies: Before baking, add 1 cup chocolate chips. Bake. After cooled, frost with dark choc. Frosting and sprinkle with choc. chips

15. Hopscotch Brownies: Before baking, stir in 1 cup white choc. Chips. After cooled, frost with a thin layer of white frosting. Put in freezer to set. Then frost with choc. Frosting
16. Peppermint Brownies: Before baking stir in 1/2 cup crushed peppermint candy. After baked, mix a few drops of red food coloring with 1/2 tub creamed cheese frosting and frost. Put in freezer to set. Remove from freezer and put layer of remaining 1/2 tub of cream cheese frosting on top. Decorate with candy canes on top
17. Butterfinger Brownies: Crush 2 large Butterfinger bars. Stir 1 1/2 bars in mix before baking, frost as desired and top with remaining 1/2 crushed Butterfinger
18. M & M Brownies: Before baking, add 1 cup M & M's. Frost and garnish With M & M's
19. Snickers Brownies: Before baking, pour over batter...1 cup chopped peanuts. Bake. Drizzle caramel sauce over brownies while still hot. Put in freezer until caramel hardens. Frost with choc. Frosting
20. Caramel Brownies: Stir into batter 1/2 cup caramel sauce. Bake. Mix 1/2 cup caramel sauce into choc. Frosting and frost brownies. May also cut soft Kraft caramels into fourths. Put caramels one by one into batter, after it has been poured into pan, so that there will be one caramel in the center of each brownie when cut. Frost if desired
21. Marble Brownies: Use 1 cup marshmallow crème and drop by spoonfuls into batter. Using a wet knife, swirl marshmallows to give a marble effect. Bake. Frost if desired
22. Hot Fudge Brownie Sundaes: Use a jelly roll pan. Use 5 cups Basic Brownie Mix, 5 eggs, 2 1/2 teas. Vanilla. Spread into jelly roll pan. Bake. Cool thoroughly. Use a round cookie cutter to cut out as many pieces as possible. Dig out excess pieces first. Then use spatula to lift out brownies. In a Jel-Ring mold, place a 1/2 gallon of ice cream (let ice cream soften for about 10 min. before molding). Refreeze ice cream in ring. On big serving platter, put brownies around edges and ice cream mold in center. Add a jar of hot fudge topping in the center of the ice cream. (can also be done with scoops of ice cream)