

Brenda's Brownies

Recipe by Brenda DeLoach, Nashville, GA

- 2 cups sugar
- 4 Tbsp Hershey's Cocoa
- 3 eggs
- 1½ sticks margarine
- 1 ½ cups self rising flour (White Lily is the best!)
- 2 Tsp vanilla

Mix sugar and cocoa. Stir in melted margarine and add beaten eggs. Sift in flour and stir. Add vanilla and bake in greased 9 X 11 pan in a preheated oven (325 degrees) for approximately 35-40 minutes based on your oven. Take out just past "jiggling" stage. Trim edges (I always eat these immediately!) Pour icing on remainder of brownies while hot!

Icing: (Makes enough for two batches of brownies)

- 1 stick margarine
- 4 Tbsp cocoa
- 1/3 cup milk
- 1 box powdered sugar
- 1 Tbsp vanilla

Bring margarine, cocoa and milk to a boil. Remove from heat and sift in powdered sugar. Stir and add vanilla.