

Betty's Blue Ribbon Brownies--50-Year-Old Recipe!



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In this video, Betty describes how to make an original recipe from 50 years ago--Best Ever Brownies! Yum! Yum!

Ingredients:

- 1 stick butter or margarine
- (2) 1 oz. squares of unsweetened chocolate
- 1 cup sugar
- 1 egg, well beaten
- 2/3 cup self-rising flour
- 1 teaspoon vanilla extract
- 1 cup chopped pecans

Melt the stick of butter or margarine along with the 2 squares of unsweetened chocolate in a saucepan over low heat, stirring occasionally. Let this mixture cool to room temperature. To the melted mixture add 1 cup of sugar, 1 well beaten egg, 2/3 cup of self-rising flour, 1 teaspoon of vanilla extract and 1 cup of pecans. Mix all together and pour into an 8 inch by 8 inch baking pan (or dish). Bake at 350 degrees 20 to 25 minutes. Brownies will be done when a toothpick placed in the center comes out clean. Remove cooked brownies from the oven and cool to room temperature. Cut into 16 squares. Place on a serving dish. Go crazy on brownies!!!