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Chewy Brownies

By: Sheila Wood

"Corn syrup helps keep these brownies moist and fudgy," assures Sheila Wood of Macksville, Kansas."



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Prep Time:

10 Min

Cook Time:

25 Min

Ready In:

35 Min

Servings [\(Help\)](#)

36



US ☐ Metric

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Original Recipe Yield 36 servings

Ingredients

2 cups [sugar](#)
1 1/2 cups all-purpose [flour](#)
1/3 cup baking cocoa
1 1/2 teaspoons [salt](#)
1 teaspoon baking powder
1 cup vegetable oil
4 eggs
2 tablespoons light corn syrup
1 teaspoon vanilla extract
1 cup chopped nuts
confectioners' sugar

Directions

1. In a mixing bowl, combine sugar, flour, cocoa, salt and baking powder. Combine oil, eggs, corn syrup and vanilla; add to dry ingredients. Fold in nuts if desired. Spread in a greased 13-in.x 9-in.x 2-in. baking pan. Bake at 350 degrees F for 25-27 minutes or until a toothpick inserted near the center comes out clean. Dust with confectioners' sugar while warm if desired.



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Reviewed on Feb. 20, 2008 by [Kandiee](#)

I could hardly wait for these to cool; they ARE SOO FREAKIN' GOOD!!! The amount of oil scared...



Reviewed on Jan. 17, 2008 by [Basg](#)

WOW - these are fabulous! Perfect chewy brownies. I cut the sugar to 1 1/2 c. and it was...

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Reviewed on Mar. 25, 2009 by [Fawn](#)

This is the BEST brownie recipe. I have been making it for over a year. Perfectly chewy! I...

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Reviewed on Sep. 24, 2008 by [Sarah](#)

These are so deliciously chewy!!! I upped the cocoa to 1/2 cup and next time I will probably...



Reviewed on Oct. 20, 2006 by [ANGELFROMHEAVEN](#)

Great brownie recipe for fudge lovers!! The corn syrup is what gives them their chewy...



Reviewed on May 28, 2007 by [pam purchase](#)

really good but my edges always burn any suggestions



Reviewed on Jan. 20, 2008 by [njmom](#)

I can only give these 4 stars as I made them, but I am positive they are 5 stars all the way. ...



Reviewed on Apr. 14, 2009 by [Misty Darnell](#)

I followed the advice from the comments and upped the cocoa to a 1/2 cup. I also replaced the...



Reviewed on Jan. 11, 2008 by [HappyHousewife](#)

These are definitely chewy! They are good but didn't rate them a five because they are just...



Reviewed on Feb. 25, 2008 by [Kaye Lynn](#)

Excellent chewy brownies. I used 2 cups of flour, other than that followed the recipe. I had...



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