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Brownies III

By: T.D.

"A basic brownie recipe that is quick and easy to mix up and calls for ingredients that are usually already on hand."


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Prep Time:

10 Min

Cook Time:

20 Min

Ready In:

30 Min

Servings [\(Help\)](#)

20



US



Metric

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Original Recipe Yield 1 - 9x13 inch pan

Ingredients

- 4 eggs
- 1 1/2 cups vegetable [oil](#)
- 2 cups all-purpose [flour](#)
- 2 cups white [sugar](#)
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon baking powder
- 1 1/2 teaspoons salt

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.
2. In a large bowl, beat the eggs and vegetable oil together until well blended. Combine the flour, sugar, cocoa powder, baking powder and salt; stir into the egg mixture. Fold in walnuts if desired. Spread evenly into the prepared pan.
3. Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the brownies comes out clean. Allow to cool. Cut into squares.

Nutritional Information [+](#)

Amount Per Serving Calories: **288** | Total Fat: **17.9g** | Cholesterol: **42mg**

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 Reviewed on Sep. 13, 2003 by Celly [+](#)

when i made these brownies they turned out to be slightly crispy on the outside and chewy on...


 Reviewed on Apr. 16, 2003 by PEEKATRONE [+](#)

I LOVED THESE!! Just make sure you use half the salt that the recipe called for. I also did...



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[Desserts](#)[Recipes](#)Reviewed on Aug. 25, 2007 by [absolutelybecky](#)

These turned out perfectly, and I didn't even have any vanilla! I haven't made brownies before...

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Reviewed on May 16, 2003 by [CINDASUE](#)

This recipe was really easy and good. It was too salty for me and my family, so next time I...

Reviewed on Feb. 18, 2011 by [legos2stilettos](#)

Way to greasy.

Reviewed on Jan. 5, 2011 by [ayylisha](#)

I took the advice of other reviewers and only used one cup of oil and one teaspoon of salt. I...

Reviewed on Aug. 29, 2003 by [HANSHEATHER](#)

I have tried several brownies recipes on this site & this is the best!

Reviewed on Jul. 12, 2011 by [Charlesmommy](#)

I only used 3/4 cup of oil and 1/2 tsp salt. I added an extra 1/4 of cocoa and 1/2 tsp of...

Reviewed on Jan. 3, 2006 by [carrie](#)

This recipe was good. It got better once it cooled a bit. I put less salt. I thought it could...

Reviewed on Jun. 26, 2005 by [RACHAELS3](#)

Way too salty. Very bland other than the salty taste. The kids wouldn't even eat them.

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