Brownies IV Recipe - Allrecipes.com 5/31/12 2:36 PM



Example: cupcakes Search

More searches: Ingredient | Nutrition | Advanced





Cottage Fries See how to make excellent oven-baked



Grilling for Grads Easy recipes for graduation party success. »

Easy Spring Recipes Recipes for the local fruits and veggies headed your way. »

Menu Planner A year's worth of menus costs less than one take-out dinner. »

More Recipes Like This

Katrina's Best-Ever Chocolate Brownies

Linda's Awesome **Brownies**

Two Tone Brownies

Wicked Brownies

Quick and Easy Brownies

more »

Top Related Articles Brownies are the Best

Tips for Cookie and

Brownie Mix In a Jar

Perfect Cookies

Snickerdoodles, Four Wavs

Mailing Cookies

Printable Cookbooks: **Holiday Cookies**

Halloween Cookies

Holiday Baking: Gingerbread

Decorating Cookies

Cookie Exchange Party

Related Collections

Bar Cookies

Brownie Recines



Brownies IV

Bv: Jean

"Chocolaty brownies topped with a rich semisweet chocolate glaze. Serve with ice cream or milk.

0



Rate/Review | Read Reviews (20)

Add to Recipe Box

Print this Recipe

Share/Email

Create Menu

Customize Recipe

Kitchen-friendly View

Add to Shopping List

supportingmembers

Like

1 of 1 Photo

Add a photo

Prep Time: 10 Min

Servings (Help)

Cook Time: 40 Min

Ready In: 50 Min

20 OUS OMetric

Calculate

Original Recipe Yield 20 brownies

Ingredients

- 1 1/2 cups white sugar
- 1 1/2 cups butter, softened
- 4 eggs
- 2 teaspoons <u>vanilla</u> extract
- 1 3/4 cups all-purpose flour
- 1 cup unsweetened cocoa powder

6 (1 ounce) squares semisweet chocolate

2 tablespoons butter

Directions

- 1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch baking nan.
- 2. In a medium bowl, cream together the sugar and 1 1/2 cups of butter until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour and cocoa powder, stir into the creamed mixture until just blended. Spread evenly into the prepared pan.
- 3. Bake for 35 to 40 minutes in the preheated oven, until a toothpick inserted into the center comes out clean.
- 4. To make the frosting: Combine the semisweet chocolate and remaining 2 tablespoons butter in a small bowl. Heat in the microwave or over a double boiler, stirring frequently until smooth. Spread over brownies when cool.





Save this Recipe!

Save recipes, create and print shopping lists and more! Create Your FREE Recipe Box Now



ADVERTISE WITH US

reviews

custom versions

menus

people who saved this

view all reviews »

ADVERTISEMENT



Reviewed on Sep. 14, 2006 by Jess 🛨



The batter for these brownies tasted great before I baked it :) but the pan the recipe calls...



NEW! Menu Planner

Get It Now



Country Apple Dumplings

★★★★★ Rate/Review

Read Reviews (665) 19,256 people have saved this 24 custom versions

"Oh my Goodness!! Who knew that fresh apples, crescent roll dough, and citrus soda could make such a wonderful treat!"

Save Recipes Today!



ADVERTISE WITH US

ADVERTISEMENT

Related Videos



Best Brownies

See how to make moist, fudgy, perfectly decadent brownies.



Chocolate Mint Brownies

See the easiest way to make dense, chewy-style chocolate brownies.

Brownies IV Recipe – Allrecipes.com 5/31/12 2:36 PM

Chocolate Brownie Recipes Chocolate

Cookies

Reviewed on Jun. 21, 2010 by cbeere80 •

Too dry. Needs milk added to recipe to make it moist.

Best Chocolate Chip Cookies See how to bake the perfect chocolate chip cookie.

More How-To and Recipe Videos »

 $\star\star\star\star\star$ Reviewed on Oct. 23, 2007 by Mrs. B

This recipe turned out pretty good! On another review of this recipe, they suggested to use a...

AdChoices D

***** Reviewed on Jan. 14, 2007 by pkcoleman

I think what would help it most of all is to cut down on the flour-that's considerably more...

★★★★★ Reviewed on Jul. 12, 2010 by alana 🛨

I just finished baking these browines they smell great! i followed others advise and used a...

Reviewed on Feb. 15, 2011 by stargirl2000

Very cakey brownies, and too much cocoa for my taste! Made on a spur of the moment and looked...

 $\star\star\star\star$ Reviewed on Oct. 5, 2010 by Jeffrey Lee +

I would agree with the reviews that call this version "cakey." The added milk definitely...

 $\star\star\star\star\star$ Reviewed on Jan. 31, 2011 by VALVANNI ullet

Super dry and cakey. Its needs oil or milk or something. The topping made it easy to swallow...

★★★★ Reviewed on Aug. 24, 2010 by Laura Ann 🕒

These Brownies are definitely cakey, as opposed to fudgy. I followed the advice given by...

***** Reviewed on Feb. 25, 2011 by Jaime

Very dry. Brownies are not supposed to be like this! Never again!

Allrecipes.com Contact Us Advertising Newsroom Jobs Legal Privacy Site Map RSS Feeds Customer Support Ad Choices

Allrecipes - YouTube Food Wishes - YouTube Allrecipes.tv Man Tested Recipes Fresh Bites Blog

Select Your Version: Argentina | Australia & New Zealand | Brazil | Canada | China | France | Germany | India | Japan | Korea | Mexico | Netherlands | Poland

Quebec | Russia | SE Asia | United Kingdom & Ireland | United States

ALL RIGHTS RESERVED Copyright 2012 Allrecipes.com



Sorry, there are no related menus here yet.

Try Menu Planner | View Sample Menus »

Recently Viewed Recipes

Brownies IV Victory Brownies Speedy Brownies Boyfriend Brownies Layered Brownies

Quick Links: Recipe Box | Shopping List | More »

Top Searches

Chicken banana bread salmon pasta salad pork chops

