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Mmm-Mmm Better Brownies

By: Sarah

"I personally think these are the best brownies in the world. Try them, I think you'll agree! To make the brownies rich and buttery, use melted butter instead of the vegetable oil."


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Prep Time:

15 Min

Cook Time:

25 Min

Ready In:

40 Min

Servings [\(Help\)](#)

 ☒ US ☐ Metric

Calculate

Original Recipe Yield 1 9x9 inch pan

Ingredients

1/2 cup vegetable [oil](#)
 1 cup white [sugar](#)
 1 teaspoon [vanilla](#) extract
 2 eggs
 1/2 cup all-purpose flour
 1/3 cup unsweetened cocoa powder
 1/4 teaspoon baking powder
 1/4 teaspoon salt
 1/2 cup chopped walnuts (optional)

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking pan.
2. In a medium bowl, mix together the oil, sugar, and vanilla. Beat in eggs. Combine flour, cocoa, baking powder, and salt; gradually stir into the egg mixture until well blended. Stir in walnuts, if desired. Spread the batter evenly into the prepared pan.
3. Bake for 20 to 25 minutes, or until the brownie begins to pull away from edges of pan. Let cool on a wire rack before cutting into squares.

Nutritional Information [+](#)

Amount Per Serving Calories: **161** | Total Fat: **10.2g** | Cholesterol: **26mg**
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 Reviewed on Apr. 22, 2003 by BIEDERLACH [+](#)

These are *wonderful* - I will stick with this recipe from now on! I doubled the recipe and...


 Reviewed on Jul. 26, 2007 by shealuna [+](#)
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"This is an easy slow cooker recipe that cooks while you are at work! It is wonderful on a cold, snowy day. I have four children who are picky eaters, and they LOVE this! Enjoy!"

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These are FANTASTIC! Quite possibly the best brownies I've ever made! I even cut the sugar



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O M G...These are by far the best brownies I have ever had in my short 38 years!!!! I,...



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Everyone in my family loved these. I used the melted butter as suggested. The brownies were...



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Reviewed on Jun. 25, 2009 by [CHEFGEE](#)

This is the recipe I've been using to bake brownies for well over a decade now, even before I...



Reviewed on Apr. 27, 2007 by [kdoug](#)

This is the best brownie recipe I have found yet! I changed the 1/2 cup oil to butter and...



Reviewed on Mar. 5, 2006 by [TUNISIANSWIFE](#)

Oh my! I can't believe these came out as fudgey as they did! I read the reviews and was a...



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