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Prep Time:

20 Min

Servings (Help)

16 OUS OMetric

2 cups Basic Cookie Mix

1 teaspoon vanilla extract 1/4 cup sifted cocoa

1/2 cup chopped pecans

1/3 cup butter 1/3 cup cold water

Directions

1 egg

Original Recipe Yield 16 squares (approx.)

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Basic Brownies

Bv: Mellan

'This recipe uses a pre-made mix that keeps for several weeks at room temperature. Add the following ingredients to the mix to make Brownies. You can look at the recipe for Basic Cookie Mix here at Cookierecipe.com! Use 2 cups for this recipe.'

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Ready In:

45 Min

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Kitchen-friendly View

- 1. Preheat oven to 375 degrees F (190 degrees C). Grease a 9x9 inch pan.
- 2. Lightly beat egg and add to Basic Cookie Mix.

Cook Time:

25 Min

- 3. Melt butter over low heat and add to mixture. Stir in water, vanilla, cocoa, and nuts. Mix well.
- 4. Bake for 25 minutes or until top springs back when touched. Cool and cut into sauares.

Footnotes

Click here for the Basic Cookie Mix recipe!

Nutritional Information

Amount Per Serving Calories: 145 | Total Fat: 7g | Cholesterol: 24mg

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Reviewed on Jan. 12, 2003 by DDT6 🛨

The basic recipe is about as good as it gets. Nothing fancy about it. Tastes great.

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