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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)

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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
- 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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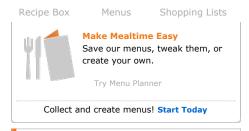
Reviewed on Feb. 20, 2008 by Kandiee

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

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LAUNDRY **** 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...



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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