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# **Brownie cookies**

Bv: Chervl

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Original Recipe Yield 2 dozen

#### **Ingredients**

3/4 cup vegetable oil

2 cups white sugar

2/3 cup cocoa powder

2 cups all-purpose flour 2 teaspoons baking powder

2 teaspoons vanilla extract

1/2 cup chopped walnuts (optional)

1/4 cup confectioners' sugar

#### **Directions**

- 1. In a small mixing bowl combine flour and baking powder.
- 2. Beat oil, sugar, and cocoa together in a large mixing bowl. Add eggs to oil and cocoa mixture one egg at a time, beating well after each addition. Stir in vanilla. Mix in flour mixture. Fold in nuts if desired. Chill the dough overnight.
- 3. Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheet.
- 4. Roll dough into walnut-size balls and roll each ball in confectioners' sugar.
- Bake cookies for 12 to 15 minutes.

# Nutritional Information

Amount Per Serving Calories: 405 | Total Fat: 19.4g | Cholesterol: 70mg

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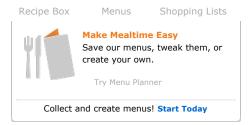
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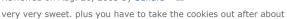
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