

**Classic Brownies**

*With frosting. Or icing. Whatever you call it!*

**Ingredients for The Best Brownies Ever:**

1/2 cup butter, melted  
1 cup granulated sugar  
1 teaspoon vanilla extract  
2 eggs  
2/3 cup flour  
1/2 cup unsweetened cocoa  
1/2 teaspoon baking powder  
1/4 teaspoon salt

**Icing / Frosting:**

1 cup confectioners' sugar  
3 tablespoons butter  
2 tablespoons cocoa  
2 - 3 tablespoons milk  
1/2 teaspoon vanilla  
pinch salt  
chopped pecans (optional)



**NOTE:** Makes a 9×9 pan of fudgy goodness. For best results, eggs should be at room temperature.

**Directions:**

1. **Make the brownie batter.** Melt butter over medium-low heat. Add melted butter to sugar and mix thoroughly. Add two eggs and mix until smooth. Add baking powder, salt and cocoa powder. Mix thoroughly. Add flour and combine thoroughly. Stir in vanilla.
2. **Bake the brownies.** Preheat oven to 350(F). Prepare baking pan with [non-stick foil](#). Pour batter into pan and spread. Place baking pan and batter in the freezer for ten minutes. Bake for 20-25 minutes at 350(F).
3. **Make the frosting/icing.** Melt butter over medium-low heat and stir in cocoa powder. Stir in two tablespoons milk or cream until creamy-smooth. Run whisk through powdered sugar to remove any lumps. Add chocolate mixture to powdered sugar. Stir until mixture is smooth. Add vanilla and pinch of salt. Add more milk if needed.
4. **Finish the brownies.** Carefully cut the edges off the brownie. **To prepare brownies with icing**, spread the icing on the brownies while the brownies are still warm. Before the icing sets up, sprinkle pecan pieces (or any chopped nut or candy) on top. **To prepare brownies with frosting**, wait until the brownies have cooled to room temperature to frost. Sprinkle with nuts or candies, if desired. Cut into bite-sized pieces.