



1 cup flour
1 cup sugar
½ cup cocoa powder
1 egg
1 tsp. vanilla
1 stick butter*
Pinch of salt if you use unsalted butter

Preheat oven to 350°. Place butter in round cake pan and put it in oven while the oven is preheating to melt (remember, we didn't have a microwave or Pam®). While butter is melting, mix dry ingredients. When butter is melted, remove from oven and swirl around pan to coat. Add melted butter to dry ingredients along with egg and vanilla. Stir. Batter will be very thick.

Pour into buttered pan and bake for approximately 18-20 minutes. Test with toothpick.

*If you use salted butter, the brownies will have a touch of salt taste around the edges. Yummy.

Enjoy!

Carmen

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