
Food for the Soul

Mom's Brownies (with a twist)**

Sweets

1 C shortening	
3/4 C cocoa	2 t vanilla
1/4 cup margarine	1 1/2 C flour
4 eggs	1 t baking powder
1 C sugar	1 t salt
1 C brown sugar	2 C broken walnuts (optional)

Instructions

Melt shortening, cocoa, and margarine together in microwave; cool. Beat eggs till light; stir in sugars, then chocolate mixture and vanilla. Add sifted dry ingredients, mixing well.

Bake in greased 9 X 13 inch pan at 350 degrees for 30 - 35 minutes. Cool. Cut into 32 squares.

**Twist: I substitute 1 cup of brown sugar for 1 cup of white sugar. Original recipe calls for 2 cups of white sugar.

This brownie recipe was one my mom used to make when I was a little girl. The "twist" in the recipe came about due to a shortage of white sugar one day. I called a good friend (I met her through teaching her child at the school) and she suggested that I try substituting brown sugar for the remaining white sugar that I was missing. The brownies turned out so moist and chewy that I now use both brown sugar and white sugar whenever I make them.

--Jill Haertner
