



Brownies



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Ingredients:

1/3 cup	All-purpose flour
1 cup	Water
1/2 cup	Butter softened
2/3 cup	Unsweetened cocoa powder
2 cups	Sugar
1 tsp	Vanilla Extract
2 cups	All-purpose flour
2+1/2 tsp	Baking Powder
1/2 tsp	Salt
1/2 cup	Chopped Walnut

Method:

1. Preheat oven at 370F. Grease a 9x13 inch pan. In a heavy saucepan combine a 1/3 cup of flour and water. Cook over medium heat until thick. Transfer to a mixing bowl and set aside to cool.
2. In a small sauce pan melt butter. add cocoa and mix until smooth. Set aside to cool. Beat the sugar and vanilla into the flour mixture. Stir in the cocoa mixture until well blended. Combine the flour, baking powder and salt. Stir into the batter until just blended. Spread chopped walnuts evenly in the prepared pan.
3. Bake for 20-25 minutes in the preheated oven, until a toothpick inserted comes out clean. Cool before cutting into bars.