

Sweets Contest Entry Form - Submission #1650

Date Submitted: 9/16/2020

Name*

Benjamin Schexnayder

Email Address

bs

Address*

City*

P

Zip Code*



Please Mark Your Category*

Cookies

Candies

Cakes

Pies

Title of Entry*

Mamere's Brownies

Prep Time*

20 min

Cooking Time*

40 to 45 min for rectangle pan or 35 min for square pans

Serves/Makes*

5 to 6 dozen brownies, two square pans or one rectangle pan.

Ingredients*

6 ounces of melted baking chocolate, 3 cups of sugar, 6 eggs, 2 cups of sifted enriched flour, 1 teaspoon of double acting baking powder, 1 teaspoon of salt, 1 cup of Crisco, 1 cup of chopped nuts, 2 teaspoons of vanilla

Recipe*

Blend Crisco, Sugar, and eggs. Then add chocolate and mix thoroughly. Stir in mixed dry ingredients. Blend in vanilla and nuts. Spread in 13x9 pan or 9 square pan after the pans have been rubbed in Crisco. Bake in oven at 350 degrees for 40 to 45 minutes for rectangular pan. Bake at 350 degrees for 35 minutes for 2 square pans. Let the brownies cool and cut into squares. The nuts are the only optional ingredient in this recipe. Makes 5 to 6 dozen, but I cut the brownies big so I get about four dozen.

Provide a Photo of Your Dish!

No file selected

A picture is not required, but it is encouraged!