

Whatever Floats Your Boat Brownies



Brownie Ingredients:

1 cup butter, melted
1 cup unsweetened cocoa powder
2 cups sugar
4 eggs
4 tsp. vanilla
1 cup flour
½ tsp. salt

Preheat oven to 350 degrees F. Grease 9x13 pan.

Combine butter and cocoa.

Add sugar and mix well.

Add eggs one at a time.

Stir in vanilla, flour and salt until you no longer see any flour (do not over mix).

Bake for exactly 30 minutes. Cool completely before frosting.

Chocolate Frosting:

1/2 cup butter

3/4 cup unsweetened cocoa powder

2 & 2/3 cups confectioners sugar

1/2 teaspoon vanilla extract

Add water (in very small amounts) as needed

Beat until fluffy.

This recipe is from The Chocolate Website (<http://www.thechocolatewebsite.com>)

Lemon Frosting:

½ cup butter

2 tbsp lemon juice (or 17-22 drops of lemon essence or oil - I use Now brand.)

½ tsp. vanilla extract

3 cups confectioners sugar

Add water (in very small amounts) as needed

Beat until fluffy.

It's always fun to add extra chocolate on top!



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