



## BANANA BROWNIES

- 6 Ounces Semisweet Chocolate Morsels
- ½ Cup All Purpose Flour
- ½ Cup Sugar
- ¼ Teaspoon Salt
- ½ Teaspoon Baking Powder
- 2 Eggs, Well Beaten
- 1 Cup Mashed Bananas
- 1 Teaspoon Vanilla
- ½ Cup Chopped Pecans

### **Chocolate Frosting**

- 3 Tablespoons Butter
- 2 Tablespoons Cocoa Powder
- 1 ½ Cups Powdered Sugar
- 2 Tablespoon Milk

## DIRECTIONS

1. Melt chocolate in the top of a double broiler; cool slightly.
2. Combine dry ingredients in a mixing bowl; add chocolate, eggs, bananas and vanilla.
3. Beat on medium speed until well mixed.
4. Stir in pecans.
5. Spread batter into a well greased 8x8 baking dish.
6. Bake at 350 degrees for 35 to 40 minutes. Cool.
7. For the Frosting – Combine butter and cocoa powder in a saucepan, place over low heat; stirring constantly until smooth.
8. Add powdered sugar and milk.
9. Remove from heat and whip with an electric mixer until light and fluffy.
10. Add more milk is necessary to reach desired spreading consistency.
11. Frost the cooled brownies with Chocolate Frosting.