



COFFEE BROWNIES

- 3/4 Cup Sifted Flour
- 1/2 Teaspoon Baking Powder
- 1/4 Teaspoon Salt
- 2 Tablespoons Instant Coffee
- 2 Ounces Unsweetened Chocolate
- 1/3 Cup Butter
- 2 Eggs
- 1 Cup Granulated Sugar
- 1 Teaspoon Vanilla
- 1/2 Cup Chopped Walnuts

DIRECTIONS

1. Heat oven to 375 degrees.
2. Grease an 8 inch square pan.
3. Sift together the flour, baking powder, salt and coffee.
4. In a double boiler over hot water melt the chocolate with the butter. Cool.
5. Beat eggs with sugar until light and fluffy.
6. Add to chocolate mixture and blend well.
7. Stir in flour mixture.
8. Add vanilla and nuts.
9. Spread in prepared pan.
10. Bake 25 minutes. Cool.
11. Cut into 2 inch squares.