



SAUCEPAN BROWNIES

- 1/3 Cup Shortening
- 2 Squares Unsweetened Chocolate
- 1 Cup Sugar
- 1/2 Teaspoon Vanilla
- 2 Eggs
- 3/4 Cup Flour
- 1/4 Teaspoon Salt
- 3/4 Cup Chopped Nuts

DIRECTIONS

1. Melt shortening and chocolate in a saucepan over low heat, stirring constantly. Cool.
2. Beat in sugar and vanilla.
3. Add eggs one at a time, beating well after each addition.
4. Stir together flour, salt and nuts.
5. Stir into chocolate mixture.
6. Spread into a greased 8x8 inch baking pan.
7. Bake in a 325 degree oven for 25 minutes.
8. Cool and cut into squares.