

TEXAS BROWNIES

Makes one 17 1/2" x 11" sheet.

BROWNIES:

- 2 cups all-purpose flour
- 2 cups granulated sugar
- 1/2 cup (1 stick) butter
- 1/2 cup shortening
- 1 cup strong brewed coffee
- 1/4 cup dark, unsweetened cocoa
- 1/2 cup buttermilk
- 2 eggs
- 1 tsp. baking soda
- 1 tsp. vanilla

FROSTING:

- 1/2 cup (1 stick) butter
- 2 TBSP dark cocoa
- 1/4 cup milk
- 3 1/2 cups un-sifted powdered sugar
- 1 tsp vanilla

Tip: If you don't have buttermilk on hand, mix 2 tsp. lemon juice into 1/2 cup of milk

DIRECTIONS: (BROWNIES)

1. In a large mixing bowl, combine the flour and sugar.
2. In heavy saucepan, combine butter, shortening, coffee or water, and cocoa. Stir and heat to boiling.
3. Pour boiling mixture over the flour and sugar in the bowl. Add the buttermilk, eggs, baking soda and vanilla.
4. Mix well, using a wooden spoon or high speed setting on mixer.
5. Pour into a well-buttered 17 1/2" x 11" jelly roll pan.
6. Bake at 400* F for 20 minutes or until brownies test done in the center.
7. While brownies bake, prepare the frosting

FROSTING:

1. In a saucepan, combine the butter, cocoa and milk. Heat to boiling; stirring.
2. Pour warm frosting over brownies as soon as you take them out of the oven. Cool. Cut into bars.