

Moore Family Recipes

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File Name: Recipe 051 Lenna Moore

Brownies

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Lenna's Famous (a grandchild took the last one) Brownies Deluxe



Ingredients

4 Bakers Semi Sweet chocolate squares

1 c (2 sticks) **Margarine (not butter)**

4 Eggs

2 c sugar

1 c flour

½ tsp salt

1 tsp baking powder

2 tsp Vanilla

1 c chopped walnuts

Brownies

In a sauce pan on low heat melt 4 squares Bakers semi-sweet chocolate with 1 cup margarine. Stirring often, beat until smooth. Set aside to cool. Pre-heat oven to 350 degrees. In mixer blend 4 eggs with 2 cups sugar until thick. Add cooled chocolate. Stir in 1 cup flour, 1/2 tsp salt, 1 tsp baking powder, 2 tsp vanilla & 1 cup chopped nuts. Spread in airbake 10" X 16" pan, cook for 20 minutes. Allow to cool.

Icing

1/2 cup (2 sticks) butter melted.

1 tbs flour

½ c brown sugar, packed

½ c milk

1 package (1 lb) 10X confectioner sugar

1 tsp vanilla

2 squares Bakers semi sweet chocolate

In a 3 quart sauce pan on low heat melt butter, blend 1 tbs flour, 1/2 cup brown sugar & 1/2 milk. Boil one minute stirring constantly. Remove from heat, slowly add in 1 package (1 lb) confectioner sugar & 1 tsp vanilla. Spread on cooled brownies. Microwave 2 squares on low until melted, spread chocolate over icing.

Grandma Lenna Moore produced these brownies at all family occasions. Once the seal was broken, everybody snatched them until they were gone and everybody was disappointed. As your family was leaving Grandma's house, she slipped you a little bag containing enough brownies for the trip home. As the kids got older, when the brownies were gone Grandma used to say that a grandchild took the last one.

Notes: After Grandma Lenna passed away, the family thought the recipe was lost. Terry discovered some cryptic notes which lead to the first time effort. First attempt was made at

Christmas time 1999 at Pop-Pop house with TL & Ben helping. Results were great but icing was more "golden" colored (from the brown sugar) than white. Maybe try less brown sugar. Also granulated brown sugar was used.

2nd attempt was July 2000, regular brown sugar was used and corrected the golden color of icing. Baking pan is Airbake "like" 10.5" X 14.5?" with cover.

3rd time used Land of Lakes margarine which was not as creamy or sweet. Try using margarine in brownies and butter for the icing.

4th Attempt July 2001 Family reunion at 1607 Greenwood Dr with Katie helping. Brownies were perfect!! Icing didn't stick to surface of the brownie very well. Brownie was not cooled enough. This was the last time Pop-Pop got to taste them.

5th Thanksgiving 2001, Tom and Alan's family coming to Charleston. Brownies cooled on a cooling screen. Turned out perfect!! Beginning to get it right.

6th June 2002, Beach House Duck, NC. Scott broke into them before icing was complete.

7th Xmas 2003 Jaime, Terry, Alli, Ben TL, Pop Jim, Jack & Graylen in Summerville, SC – Good

8th July 2, 2007, Butter used in brownies, 35 minutes at 350 degrees. Stop using butter in the brownies. Allow them to cool before icing.

It's still not as good as Grandma's but were pretty close.

