



Grandmother's Heath Brownies

Ingredients:

Brownies

- 1.5 cups all-purpose flour
- 1 tsp. baking powder
- ½ tsp salt
- ½ cup butter
- 1 cup sugar
- ½ cup brown sugar
- 2 eggs
- 1 tsp. vanilla
- 1 cup Heath chips (chocolate covered or plain)

Frosting

- 1 cup powdered sugar
- 2 tbsp. cocoa powder
- 1-2 tbsp. milk
- vanilla

Directions:

Stir together dry ingredients and set aside.

Cream butter and sugar, add eggs and vanilla. Beat until fluffy. Blend in dry ingredients and stir in the Heath chips.

Spread in a greased 9x13" pan. Bake at 350° for 30-35 minutes.

When the brownies are done, prepare the frosting. Sift together the dry ingredients. Add a splash of vanilla. Then add 1 tbsp of milk. To get the frosting to the right consistency, add milk 1 tsp at a time.

Frost the brownies while they are still warm, but not too hot. Sprinkle with some extra Heath chips.

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