



Chocolate Brownies with a Twist

Serves 36

Ingredients:

4 tablespoons cocoa powder
1 cup butter
1/2 cup buttermilk
1 cup water
1 teaspoon vanilla extract
2 cups flour
1 teaspoon ground cinnamon
1 teaspoon baking soda
2 cups sugar
2 eggs

Directions:

1. Preheat oven to 350° F.
2. Grease a large baking pan.
3. In a large mixing bowl, combine sugar and flour. Set aside.
4. Heat a saucepan on medium heat, add water butter and cocoa, mix together and let boil. Once boiling, pour in flour mixture and stir well. Add in baking soda, vanilla, buttermilk and cinnamon next, stir contents together well.
5. Pour ingredients into the greased pan, spread evenly. Bake for 35 minutes.

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RecipeIntro: A few simple additions to the mix makes these simply irresistible!

Week: 201948

FeatureIntro: Homemade brownies just got better.

Season: Spring