

PASSOVER FUDGE BROWNIES

makes 2 dozen
preheat oven to 325°



1½ C. cocoa
3½ C. sugar
4 sticks butter
8 eggs
2 tsp. vanilla
2 C. flour
1 C. chopped nuts (optional)
Strawberries or cherries

***Note:** *To be Kosher for Passover get it into the oven before 17 minutes has passed after adding wet ingredients to the flour.*

Mix together cocoa and sugar. Add melted butter and then beat until smooth. Beat in eggs and vanilla. Add flour just until evenly moistened. Fold in nuts. Quickly* pour into greased oblong baking dish and bake 30-40 min. or until tester inserted in center comes out sticky. *Do not over-bake!* Should be very moist. Do not try to cut until quite cold, so refrigerate first!—preferably overnight. Freezes excellently.

Garnish with 1 T. whipped topping & one strawberry or cherry. (Optional)