



CHOCOLATE BROWNIES

LONGWOOD GARDENS RECIPE
ADAPTED FROM: THE DU PONT FAMILY
REUNION COOKBOOK, CIRCA 1940

- 2 eggs
- 1 cup sugar
- ½ cup butter
- ½ cup flour
- ½ t salt
- 4 squares (2 oz) baker's
chocolate, melted
- 1 cup chopped english walnuts

Chop the chocolate and combine with the butter in the microwave for 30 seconds or so to melt. Combine the eggs and sugar then stir in the butter/chocolate mixture. Add the flour, salt, and walnuts. Line an 8x8 pan in foil and generously grease the foil. Pour the batter into the foil and spread evenly. Bake at 350 degrees for 30 minutes.

