

Fudge Brownies							
1/2	cup	butter					
1	cup	sugar					
1	tsp	vanilla					
2		eggs					
2	squares (1 oz each)	semi-sweet chocolate					
3/4	cup	all purpose flour, sifted					
1. Preheat oven to 325F, butter or spray an 8x8 square pan.							
2. In medium pot over medium/low heat, meltbutter and chocolate together.							
3. Remove from heat, cool slightly.							
4. Stir in sugar, mix in eggs one at a time.							
5. Add in vanilla, stir in flour and nuts (if using).							
6. Stir all in well, but do not beat mixture.							
7. Pour into prepared pan. Bake for about 25 minutes. Check for doneness by sticking a butter knife straight into brownie, it will come out clean when done.							
Bake 3 minutes at a time if extra time is needed.							
Frosting							
2	squares (1 oz each)	semi-sweet chocolate					
3	tbsp	butter					
1 1/2	cups	icing sugar					
1	tbsp	milk					
1. In medium pot over medium/low heat, meltbutter and chocolate together.							
2. Stir in icing sugar andmilk, stirring over low heat while mixing.							
3. Add a splash more milk if needed, frosting should be smooth and shiny when ready.							
4. Spread over brownie.							