

# Deep Dish Brownie

3/4 cup butter or margarine (melted)

1 1/2 cup sugar

1 1/2 cup vanilla

3 eggs

3/4 cup unsifted flour

1/2 cup cocoa

1/2 teaspoon baking powder

1/2 teaspoon salt

Blend margarine, sugar and vanilla in mixing bowl. Add eggs, beat well with spoon. Combine flour, cocoa, baking powder and salt; gradually add to egg mixture until well blended. Spread in greased 8 inch square pan. Bake at 350 degrees for 40 - 45 minutes or until brownie begins to pull away from the edges of pan. Cool; cut into squares.