



Brownie History (1909)

This is the original recipe from the 1909 Boston Cooking School (Fanny Farmer) Cookbook.

1 cup granulated sugar
1/4 cup melted butter
1 egg, beaten
2 oz Baker's chocolate, melted
3/4 tsp vanilla
1/2 cup flour
1/2 cup walnut meats, cut in pieces

Mix ingredients in order given. Line a seven-inch square pan with paraffine paper. Spread mixture evenly in pan and bake in a slow oven. As soon

as taken from oven turn from pan, remove paper and cut cake in strips, using a sharp knife. If these directions are not followed paper will cling to cake, and it will be impossible to cut it in shapely piece.

Re-Written for today's baker:

1909 Boston Brownies

Preheat oven to 350°F

9x12-inch baking pan, lined with foil.

Bottom parchment lined, sprayed with non-stick spray

Makes 18 brownies

2 cups	granulated sugar	1-1/2 tsp	pure vanilla extract
1/2 cup	butter, melted	1 cup	all-purpose flour
2 large	eggs, beaten	1 cup	chopped nuts (optional)
4 oz	unsweetened chocolate, melted and cooled		

1. In mixing bowl with paddle attachment, blend sugar, butter and eggs. Add chocolate and mix well. Add vanilla.
2. Take off mixer and blend flour by hand. Add nuts.
3. Smooth into prepared pan and place in preheated oven until a toothpick inserted comes out with a little crumb, about 25 to 30 minutes.
4. Cool for 10 minutes, then invert. Take paper off the brownies, and cool completely before cutting.

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