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## GOOEY GOOEY BROWNIES

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1 egg  
1 stick Parkay, softened  
1 c. pecans  
1 box chocolate cake mix

1-lb. box powdered sugar  
8 oz. cream cheese, softened  
2 eggs

Mix 1 egg, stick Parkay, pecans and cake mix together and press into 9 x 13-inch ungreased Pyrex dish. With mixer, mix powdered sugar, cream cheese and 2 eggs together. Pour over cake mix. Bake at 350° for 30-40 minutes or until top is golden brown.

*Kim Dartlon Brantley*

## FUDGE BROWNIES

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¼ c. cocoa  
½ tsp. soda  
⅔ c. vegetable oil  
½ c. boiling water  
2 c. sugar

2 eggs  
1 tsp. vanilla  
1½ c. plain flour  
¼ tsp. salt

Mix together cocoa and soda. Blend in ⅓ of the cup of oil. Add boiling water, stir mixture until it thickens. Stir in sugar, eggs and remaining ⅓ cup of oil. Stir until smooth. Add vanilla, flour and salt, blending completely. Pour into lightly greased 9 x 13-inch baking pan. Bake at 350° for 35-40 minutes. You may frost if desired.

*Nicole Jones*

## BROWNIE MOUNDS

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1½ c. sugar  
⅔ c. margarine  
⅔ c. Karo  
2 eggs  
3⅓ c. flour  
1 tsp. baking powder

½ tsp. salt  
6 (1-oz.) squares unsweetened  
chocolate, melted  
2 tsp. vanilla  
1½ c. chopped nuts

Mix margarine and sugar. Stir in Karo and eggs. Stir in flour and dry ingredients, chocolate and vanilla; mix well. Add nuts. Drop by spoonfuls onto ungreased cookie sheet. Bake at 350° for 10-12 minutes.

*Cheryl Johnson  
Andrea Johnson Alford*