

Chocolate Malt Brownies (from **The 55 Best Brownies in the World**)

1 oz. unsweetened chocolate
1/2 cup butter or margarine, softened
3/4 cup sugar
1/2 teaspoon vanilla
2 eggs**
1 cup flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup malted milk powder
1/2 cup pecans

Preheat oven to 350 degrees. Melt chocolate in a sauce pan or double boiler. Remove from heat and set aside. Cream butter. Add sugar and vanilla. Beat in eggs, then blend in melted chocolate and set aside. Sift together flour, baking powder, salt and malted milk powder. Add to chocolate mixture, stirring well. Fold in nuts.

Pour batter into a greased and floured 8-inch square pan.** Bake for 25 to 30 minutes. Remove from oven while brownies are still moist. Let cool, then spread Malted Milk Glaze over brownies. When glaze hardens, cut into 2-inch squares.

Malted Milk Glaze:

Cream together 2 tablespoons butter or margarine (softened), 1/4 cup malted milk powder, dash salt, 1 cup powdered sugar and 1 tablespoon milk. Add a little bit more milk if necessary to give glaze spreading consistency.

** When doubling recipe, use only 3 eggs and use 9" x 13" pan.