

Brownies (from Hershey's Chocolate Treasury)

1/2 cup, plus 3 tablespoons butter
1/2 cup unsweetened cocoa
1 1/2 cups sugar
2 eggs
1 cup oats (rolled, or quick-cooking)
1/4 cup unsifted all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon vanilla
1/2 cup coarsely chopped nuts (walnuts, pecans, etc.)
6 oz. package chocolate chips

Melt butter in small saucepan over low heat. In a mixing bowl, sift together the cocoa and sugar; gradually blend in the melted butter. Add eggs; beat well. Combine oats, flour, baking powder and salt; add to chocolate mixture, blending well. Stir in vanilla, nuts and chocolate chips.

Spread in greased 9-inch square pan. Bake at 350 degrees for 30 to 35 minutes or until cookie begins to pull away from edges of pan. Cool completely before cutting into bars. Makes about 2 dozen bars.

Peanut butter brownies: use unsalted peanuts and peanut butter chips instead of the walnuts and chocolate chips.