

Sister Agatha's Famous Brownies



2 cups sugar



2 sticks butter



¼ cup cocoa



½ teaspoon salt



1 ½ teaspoons vanilla



3 eggs



½ cup white corn syrup



1 ¼ cups flour



1 cup chopped nuts (optional)

Cream butter, sugar and cocoa. Add vanilla, eggs and corn syrup, mixing until smooth. Add flour and salt; mix well. Add nuts, mixing well. Pour into a greased jelly roll pan (or both a 13x9-inch and an 8-inch square pan). Bake for 25-30 minutes at 350 degrees. As soon as brownies drop a little, take out of oven.

ICING



1 stick butter



6 teaspoons evaporated milk



6 tablespoons cocoa



1 box (16 ounces) powdered sugar

Bring butter, cocoa and evaporated milk to a boil in heavy saucepan. Remove from heat, and add powdered sugar. Beat until smooth. Pour over warm brownies.

Her recipe with Kolishus, which makes 400 to 450 brownies, follows.

BROWNIES WITH KOLISHUS



5 lbs. butter



9 lbs. sugar



3 lbs. Kolishus



2 oz. salt



2 oz. vanilla



34 eggs



1 quart corn syrup



6 lbs. flour



40 oz. nuts

Cream butter, sugar, Kolishus and salt. Add vanilla, eggs and corn syrup. Cream until smooth, then add flour and mix well. Add nuts, mixing well, and pour into 4 baking sheet pans (25 ¼ x 17 ½ inches). Bake for 25-30 minutes at 350 degrees. (See if brownies have "dropped.") Ice while still warm.