

Elsye's Brownies



Rated: ★★★★★

Submitted By: BAKLEEMAN

Photo By: esme21

Servings: 18

"I got this recipe from my mom, Elsy...they are great, easy, frosted brownies! These are really good with mint flavoring or mint chocolate chips added."

INGREDIENTS:

1 cup white sugar	6 tablespoons butter
1/2 cup butter	6 tablespoons milk
4 eggs	1 1/4 cups white sugar
1 (16 ounce) can chocolate syrup	1 cup semisweet chocolate chips
1 cup all-purpose flour	

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet with 1 inch sides.
2. Mix together 1 cup sugar, 1/2 cup butter or margarine, eggs, chocolate syrup, and flour. Spread batter into prepared pan.
3. Bake for 25 to 30 minutes. Cool in the pan.
4. Combine 6 tablespoons butter or margarine, milk, and 1 1/4 cups sugar in a saucepan. Stir and boil for 3 minutes. Add 1 Cup chocolate chips, and stir over low heat until melted. Frost cooled brownies immediately so frosting does not cool and harden. Cut into bars.

