

## "Craggy-Topped Fudge Brownies"

### ingredients:

- 1 cup granulated sugar
- 1/2 cup butter or margarine, (1 stick)
- 2 cups (12-oz. pkg.) Semi-Sweet Chocolate Morsels, divided
- 3 large eggs
- 1 1/3 cups all-purpose flour
- 1 teaspoon vanilla extract
- 1/4 teaspoon baking soda
- 1/3 cup chopped nuts

### directions:

- PREHEAT oven to 350° F. Grease 13 x 9-inch baking pan.
- HEAT sugar and butter in medium, heavy-duty saucepan over low heat, stirring until butter is melted. Remove from heat.
- Add 1 1/4 cups morsels; stir until melted.
- Stir in eggs. Add flour, vanilla extract and baking soda; stir until flour is incorporated.
- Spread into prepared baking pan.
- BAKE for 18 to 22 minutes or until wooden pick inserted in center comes out slightly sticky.
- SPRINKLE with remaining morsels and nuts while still hot. Cover with foil; refrigerate until cooled completely.

Makes 2 dozen brownies