



April 16, 2008

Passover recipe: Passover Chocolate Brownies

Servings: Varies

Ingredients:

1/4 cup margarine

4 eggs

2 cups sugar

3/4 cup cocoa

2/3 cup shortening

1 teaspoon instant coffee

1 cup sifted cake meal

1 cup chopped nuts

Directions:

Melt margarine. Beat eggs with sugar and mix with margarine. Blend in cocoa and shortening. Gradually stir in coffee, cake meal and nuts. Turn into greased 9-by-13-inch pan. Bake at 350 for 25 minutes. Cut while warm.

Recipe from pastry chef Robert Bennett, Classic Cake.
