



Texas Brownies

Servings: 0 servings

Ingredients

2 cups flour
2 cups sugar
1/2 cup butter
1/2 cup shortening
1 cup water (or strongly brewed coffee)
1/4 cup unsweetened cocoa powder
1/2 cup buttermilk
2 eggs
1 tsp. baking soda
1 tsp. vanilla
FROSTING:
1/2 cup butter
2 tbsp. cocoa powder
1/4 cup milk
3 1/2 cups 10-x sugar
1 tsp. vanilla

Directions

In large mixing bowl, combine flour & sugar.

In heavy saucepan, combine butter, shortening, water & cocoa. Stir & heat to boiling.

Pour boiling mixture over the flour & sugar. Add the buttermilk, eggs, baking soda & vanilla.

Mix well with electric mixer.

Pour into a well buttered 17 1/2 by 11 inch jellyroll pan.

Bake at 400 degrees for 20 minutes or until brownies test done in center.

While brownies, bake, prepare the frosting. In a saucepan, combine the butter, cocoa & milk. Heat to boiling, stirring.

Mix in the powdered sugar & vanilla, whisking until smooth.

Pour warm frosting over brownies as soon as you remove them from the oven. Cool well before cutting.

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