

# *Peanut Butter Brownies*



## *Ingredients*

### Brownies

1 Cup (2 Sticks) Margarine  
1 Cup White Sugar  
1 Cup Brown Sugar  
1 Cup Peanut Butter  
2 Eggs  
1 tsp Vanilla  
2 Cups Flour  
 $\frac{1}{2} + \frac{1}{4}$  tsp Baking Soda

### Frosting

$\frac{1}{2}$  Cup (1 Stick) Margarine  
2 tsp Vanilla  
 $\frac{1}{4}$  tsp Salt  
2  $\frac{1}{2}$  Cups Powdered Sugar  
3 Tbsp Cocoa Powder

## *Directions*

**Brownie:** Preheat oven to 375°F. Cream margarine and sugars together well. Add the other brownie ingredients and mix thoroughly. Spread in a very lightly greased  $\frac{1}{2}$  sheet pan (18 x 12 inch). Bake in oven for 25-35 minutes or until golden brown. Press edges down as soon as it comes out of the oven.

**Frosting:** Cream margarine until soft. Add other ingredients with  $\frac{1}{4}$  cup hot water. Mix well. Add more powdered sugar if needed. Spread over COOLED brownies. Cool completely on wire rack. Makes 30 Bars (Cut 6x5)

