

PASSOVER BROWNIES

2 beaten eggs
1 c. sugar
1/4 c. cocoa powder
1/2 c. oil
1/2 c. matzo cake meal (substitute 3/4 c. flour)
1/2 c. chocolate chips
1/2 c. chopped nuts

GLAZE

1 c. chocolate chips
1 t. margarine
1/2 t. instant coffee
1 T. hot water
3 T. sour cream
1/4 t. maple flavoring

Beat first 3 ingredients, add salt if desired. Add oil and blend. Stir in meal, chips and nuts. Bake in greased 8-inch pan at 325 degrees for 25 to 30 minutes. Top will be shiny and edges dry. Cool in pan. To make glaze, melt chips, remove from heat and add margarine. Dissolve coffee in water, add sour cream and flavoring. Add to chocolate, stirring until shiny.

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