

Boozers (Bourbon Brownies)

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Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

1 cup sugar
4 tablespoons water
2/3 cup shortening
2 packages (12 ounce)
chocolate chips
4 teaspoons vanilla
4 eggs
1 1/2 cups flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup bourbon
2 to 3 cups nuts, coarsely
chopped
2 cubes margarine
1 box powdered sugar
2 tablespoons shortening

Preheat the oven to 350 degrees.

In a saucepan, combine the sugar, water and 2/3 cup of shortening. Heat and stir until it reaches a boil. Pour the mixture over one package of chocolate chips and two teaspoons of vanilla in a bowl. Beat until smooth. Beat in the eggs, one at a time, mixing after each. Blend in the flour, baking soda and salt. Transfer the batter to a greased 13x9-inch baking pan.

Bake for about 30 minutes. Do not overbake!

Upon removal from the oven, poke holes all over the top of the brownies with a toothpick. While still warm, sprinkle the bourbon over the top, covering completely. Cool completely.

In a bowl, whip together the margarine and two teaspoons of vanilla. Gradually beat in the powdered sugar until fluffy. Spread on the "cooled" brownies. Chill until firm.

In the top of a double boiler, combine one package of the chocolate chips with two tablespoons of shortening. Melt over hot water. Spread the chocolate mixture over the frosted brownies.

Cut into squares first, then refrigerate until serving.

Per Serving (excluding unknown items): 9483 Calories; 658g Fat (61.4% calories from fat); 113g Protein; 816g Carbohydrate; 60g Dietary Fiber; 848mg Cholesterol; 4198mg Sodium. Exchanges: 13 1/2 Grain(Starch); 8 1/2 Lean Meat; 125 Fat; 40 Other Carbohydrates.