

# Buttermilk Brownies

*Sally Ellston*

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*1 stick margarine  
1 cup water  
1/4 cup cocoa  
1/2 cup salad oil  
2 cups flour  
2 cups sugar  
1 teaspoon salt  
1/2 cup buttermilk  
2 eggs  
1 teaspoon baking powder  
1 teaspoon vanilla  
ICING  
1 stick margarine  
1/4 cup cocoa  
1/3 cup buttermilk  
16 ounces confectioner's  
sugar  
1 cup chopped pecans  
1 teaspoon vanilla  
dash salt*

Preheat the oven to 400 degrees.

In a saucepan, combine the margarine, water, cocoa and oil. Bring to a boil.

In a large bowl, combine the flour, sugar and salt. Pour the hot cocoa mixture over the dry ingredients. Blend in the mlk, egg, baking soda and vanilla.

Pour the mixture into a greased and floured 11x16-inch jelly roll pan.

Bake for 20 to 25 minutes.

Make the icing: In a saucepan, boil together the margarine, cocoa and buttermilk. Remove from the heat. Stir in the sugar, pecans, vanilla and salt.

Remove from the oven and spread the icing on the hot brownies immediately. Cool and cut into squares.

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Per Serving (excluding unknown items): 7960 Calories; 392g Fat (43.0% calories from fat); 65g Protein; 1103g Carbohydrate; 31g Dietary Fiber; 431mg Cholesterol; 5136mg Sodium. Exchanges: 15 1/2 Grain(Starch); 2 1/2 Lean Meat; 1 Non-Fat Milk; 75 1/2 Fat; 57 1/2 Other Carbohydrates.