

Caramel Fudge Brownies- 48 squares

2 sticks butter

1 pkg light brown sugar

1/2 cup granulated sugar

2 eggs, yolks separated

2 cups flour

1 tsp baking powder

1 cup chopped nuts

2 tsp vanilla

Powdered sugar if desired

1. Melt butter and add brown and granulated sugar and mix well
2. Add egg yolks
3. Sift flour baking powder and add to egg mixture
4. Add chopped nuts and vanilla and mix well
5. Beat egg whites separate and fold in gently.
6. Pour in a 9 x 12 greased baking pan
7. Bake 1 hr in a 275 oven
8. Let cool in pan, cut in squares and dip in powdered sugar.