

## THE BROWNIES

1/2 c. margarine - softened  
1 c. sugar  
1 c. flour  
4 eggs  
1 can Hershey's chocolate syrup

Blend together, do not cream. Pour into a greased 12 x 15 jelly roll or 9 x 13 pan. Bake 325° 40ish minutes - till done in the center.

While the brownies are baking, in a saucepan combine:

1-1/2 c. sugar  
6T milk  
6T margarine

When you take the brownies out of the oven, start the stove and bring the ingredients to a rolling boil - boil for 30 seconds (yes, I stand and 1-1000, 2-1000, 3-1000). Take off the heat and add 1 c. of chocolate chips (either semi-sweet or milk) stir vigorously till melted. You can also add some chopped nuts at this point if you'd like. Then pour immediately over the warm brownies.

Let it cool and set up before cutting. These freeze very well.

