



**WATCH THE GRILL SERGEANTS EVERY MONDAY
AT NOON EST**

Brownies

12 oz	flour
1 lb 4 oz	sugar
4 oz	cocoa
1/4 oz	baking powder
3/4 oz	salt
11 oz	shortening
4 ea	large fresh whole eggs
1/2 cup + 2 1/2 Tbsp	corn syrup
2 1/4 tsp	vanilla extract
1 1/2 cups	chopped nuts, optional
As needed	nonstick cooking spray

Place flour, sugar, cocoa, baking powder and salt in mixing bowl; blend well at low speed for 1 minute. Add shortening, eggs, syrup and vanilla to dry ingredients. Mix at low speed for 1 minute then scrape down bowl. Mix at medium speed for 2 minutes or until thoroughly blended. Add nuts to batter; mix at low speed for 30 seconds. Lightly spray each pan with nonstick cooking spray. Spread batter in sprayed pans. Bake for 25 to 30 minutes or until done at 325 degrees. DO NOT OVERBAKE. Brownies are done when a toothpick inserted in the center of baked brownies comes out clean.