

Tiny Brownies

1 ½ C unsweetened cocoa
2 2/3 C sugar
1 t vanilla
½ t salt
1 ¼ C melted butter
4 cold eggs
1 C flour

Heat the oven to 325 degrees. Line a 9 by 13" pan with aluminum foil.

Combine the first 5 ingredients, mixing well. Add the eggs, two at a time, watching for the batter to change color before moving on. Fold in the flour.

Spread in the pan and bake for at least 42 minutes. Test with a toothpick, baking until the toothpick picks up only a little batter when stuck in the middle of the pan.

Let the brownies cool completely in the pan. Flip onto a cutting board upside down and remove the foil. Flip again, and cut into 1" squares.

Makes 117 Tiny Brownies @ 45 calories each.

These brownies freeze well in baggies.