

Double Brownies

Yours

- 2 eggs
- 1 cup sugar
- $\frac{3}{4}$ " flour
- $\frac{1}{2}$ cup ch. nuts
- $\frac{1}{8}$ tsp salt
- $\frac{1}{4}$ cup cocoa
- $\frac{1}{2}$ cup marg.

- $\frac{1}{2}$ cup marg
- $1\frac{1}{2}$ cups b. sugar
- 2 eggs
- 2 tsp vanilla
- $1\frac{1}{2}$ cups flour
- $\frac{1}{4}$ tsp salt
- $\frac{1}{2}$ cup walnuts

Choc. layer - beat egg till foamy. Add Sugar
flour, nuts + salt. Melt cocoa + butter
together over low heat. Add to egg
mixture + blend well. Spread in
9x13 pan - set aside

Butterscotch layer:

Cream butter well with b. sugar

Add egg + vanilla. Beat until well mixed.

Add remaining ingredients. Stir.

Spoon over chocolate layer in
small blobs. Spread as best you can.

Bake 350 - 36 mins.

Melt $\frac{2}{3}$ cup choc. chips + 1 tble butter
over hot water.

Drizzle over cake.