

Ronald Reagan Presidential Library Digital Library Collections

This is a PDF of a folder from our textual collections.

Collection: Correspondence, Office of: Records, 1981-1989

SERIES: V: ALPHABETICAL FILE

Folder Title: Recipe – Chocolate Brownies

Box: 61

To see more digitized collections visit:

<https://www.reaganlibrary.gov/archives/digitized-textual-material>

To see all Ronald Reagan Presidential Library Inventories, visit:

<https://www.reaganlibrary.gov/archives/white-house-inventories>

Contact a reference archivist at: **reagan.library@nara.gov**

Citation Guidelines: <https://reaganlibrary.gov/archives/research-support/citation-guide>

National Archives Catalogue: <https://catalog.archives.gov/>

Last Updated: 01/10/2024



Chocolate Brownies

2½ sticks (10 oz.) butter, softened
2½ cups sugar
7 eggs plus one egg yolk
1 tbsp. vanilla extract

2½ cups sifted flour, sifted together
with ½ cup cocoa powder
3 cups walnuts or pecans, coarsely chopped

Cream butter and sugar together in mixing bowl. Add eggs, one at a time, plus egg yolk and vanilla, mixing well. Fold in the flour/cocoa mixture. Add nuts.

Spread brownie mixture evenly in 12" x 18" greased and lightly floured, (or lined with paper) pan. Bake at 375 degrees for about 20 minutes or until firm to the touch. When cold, cut brownies into 1½ inch squares. Makes about 96 brownies.

With Best Wishes,

Nancy Reagan



Chocolate Brownies

2½ sticks (10 oz.) butter, softened
2½ cups sugar
7 eggs plus one egg yolk
1 tbsp. vanilla extract

2½ cups sifted flour, sifted together
with ½ cup cocoa powder
3 cups walnuts or pecans, coarsely chopped

Cream butter and sugar together in mixing bowl. Add eggs, one at a time, plus egg yolk and vanilla, mixing well. Fold in the flour/cocoa mixture. Add nuts.

Spread brownie mixture evenly in 12" x 18" greased and lightly floured, (or lined with paper) pan. Bake at 375 degrees for about 20 minutes or until firm to the touch. When cold, cut brownies into 1½ inch squares. Makes about 96 brownies.

With Best Wishes,

Waucy Reagan



Chocolate Brownies

2½ sticks (10 oz.) butter, softened
2½ cups sugar
7 eggs plus one egg yolk
1 tbsp. vanilla extract

2½ cups sifted flour, sifted together
with ½ cup cocoa powder
3 cups walnuts or pecans, coarsely chopped

Cream butter and sugar together in mixing bowl. Add eggs, one at a time, plus egg yolk and vanilla, mixing well. Fold in the flour/cocoa mixture. Add nuts.

Spread brownie mixture evenly in 12" x 18" greased and lightly floured, (or lined with paper) pan. Bake at 375 degrees for about 20 minutes or until firm to the touch. When cold, cut brownies into 1½ inch squares. Makes about 96 brownies.

With Best Wishes,

Waucy Reagan