

HERSHEY'S SYRUP BROWNIES

Ingredients:

Brownies:

- 1/2 cup unsalted butter, melted
- 1 cup granulated sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 (16 ounce) can Hershey's chocolate syrup
- 1 cup chopped nuts (optional)

Icing:

- 3 cups confectioners' sugar
- 1/2 cup unsalted butter, melted
- 4 tablespoons unsweetened cocoa powder
- 4 tablespoons milk
- 1 teaspoon vanilla extract

Instructions:

1. Preheat the oven to 350°F. Grease the bottom of a 10 x 15 inch pan.
2. In a large mixing bowl, cream together the melted butter and granulated sugar.
3. Add the eggs one at a time, beating well after each addition. Then, stir in the vanilla extract.
4. Gradually mix in the flour until well combined.
5. Stir in the Hershey's chocolate syrup until fully incorporated. Add chopped nuts if desired.
6. Pour the batter into the prepared pan and spread it evenly. Bake for 35-40 minutes, or until a toothpick

inserted into the center comes out clean.

7. While the brownies are baking, prepare the icing. In a microwave-safe bowl, combine the melted butter, cocoa powder, and 1 tablespoon of milk. Microwave until the mixture comes to a boil.
8. In a separate mixing bowl, add the confectioners' sugar. Pour the cocoa mixture over the sugar and beat well. Add the vanilla extract and gradually add the remaining milk until the icing reaches the desired spreading consistency.
9. Allow the brownies to cool for 5-10 minutes, then spread the icing over the top while they are still warm. Sprinkle with additional chopped nuts if desired.
10. Let the brownies cool completely before cutting into squares. Enjoy these delicious Hershey's Syrup Brownies!