**Martha Louise Stewart’s To Die For Brownies**

2 eggs

1/3 cup vegetable oil

1 cup sugar

¾ cup flour

1 ½ tbsp. cocoa powder

½ tsp. baking powder

¼ tsp. salt

½ cup chopped nuts (optional)

½ tsp. vanilla extract

Chocolate icing (recipe follows)

Preheat oven to 350\*. Butter 9x9 baking pan and cut parchment paper to fit bottom and hang over two sides.

In the bowl of a stand mixer with paddle attachment, beat eggs on low speed. Add oil and sugar, beating for 10 minutes.

Meanwhile, sift together flour, cocoa, baking powder, and salt. Gradually add egg mixture, beating just until combined. Stir in nuts and vanilla.

Pour batter into prepared pan. Bake until edges just start to pull away from the pan, about 35 minutes. Transfer to a wire rack to cool. Spread icing over brownies, allow to set before serving.

<http://www.marthastewart.com/319123/martha-louise-stewarts-to-die-for-browni>

Martha Louise Stewart’s Brownie Icing:

1 egg

1 ¾ cups confectioners sugar

1 tsp. cocoa powder

½ tsp. vanilla extract

1 tbsp. unsalted butter, melted

In the bowl of an electric mixer with paddle attachment, beat egg with ¾ cup sugar on low speed.

With mixer running, add ½ cup sugar and cocoa into egg mixture; mix well.

Add remaining ½ cup sugar, vanilla, and butter; beat to combine.

http://www.marthastewart.com/338693/martha-louise-stewarts-chocolate-icing