

Double Fudge Saucepan Brownies

1/2 c. sugar
2 T butter or margarine
2 T water
2 c. (12 oz pkg) chocolate chips, divided
2 eggs, slightly beaten
1 t. vanilla
2/3 c. all purpose flour
1/4 t. baking soda
1/4 t. salt
1/2 c. chopped nuts (optional)

Heat oven to 325. Grease 9X9X2 pan. In medium saucepan over low heat, cook sugar, butter, and water, stirring constantly until mixture boils. Remove from heat; immediately stir in 1 c. chips; continue stirring until melted. Stir in eggs and vanilla until blended. Combine flour, baking soda, and salt; add to chocolate mixture. Stir in remaining 1 c. chips and nuts, if desired. Pour into prepared pan. Bake 25 to 30 minutes or until brownies begin to pull away from edges of pan.