



Brownies

Brovni



2 eggs
5/6 cup granulated sugar
1/3 cup cocoa
2/3 cup yogurt
2/3 cup vegetable oil
1 cup thickly pounded walnut
2 cups flour
1/2 cup baking powder
1/2 cup allspice

For Upper Side:
1/3 cup mixture of brownie
2 tbsp sugar
1 + 1/2 tbsp cocoa
1 cup milk
1/2 cup water

- # Break the eggs into a deep bowl, add granulated sugar on it. Blend the mixture for about 7-8 minutes.
- # Add cocoa, yogurt, vegetable oil, flour, baking powder and allspice in it, and mix.
- # Take 1/3 cup of this mixture (mixture of brownie) and put it aside and then add walnut into the main mixture and mix.
- # Grease a square shaped oven cup very well, pour the mixture in it.
- # Place it into the oven which is preheated to 329 F for a while, and bake it for about 45 minutes.
- # When the brownies get baked, turn off the oven, and prepare the sauce. Put the 1/3 cup of mixture into a pot, add 2 tbsp granulated sugar, 1 + 1/2 tbsp cocoa, 1 cup cold milk and 1/2 cup water in it, and mix this mixture before turning on the heat.
- # Place the pot over medium heat, and cook it until it reaches to the consistency of milk pudding by stirring constantly.
- # Pour the tepid sauce all over the tepid brownies which are removed from the oven. When it cools down, slice it into matchbox shaped pieces and serve.

Note: Walnut is used for baking brownies in fact, but if you don't have walnut, you can also add hazelnut instead of walnut.