

Honey Wheat Brownies



- 2 Cups butter melted**
- 1-1/2 Cups honey**
- 2 Eggs (large)**
- 1 tsp Vanilla**
- 1 Cup whole wheat flour**
- 1/2 Cup cocoa with up to a 1/2 cup more for more flavor**
- 1-1/2 tsp Baking powder**
- 1/8 tsp Salt**
- 1-2 T Sour cream (optional)**

Melt butter. Add honey and mix till honey is liquefied. Add vanilla. Mix in dry ingredients. Add sour cream and mix with hand mixer. Add eggs last. Mix well, pour into well greased pan. Bake at 325 F for 45 minutes.

Steve Smith