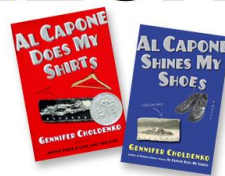


Al Capone on **ALCATRAZ**

Willy One Arm's Brownies



books by
Jennifer Choldenko

Okay, Willy isn't the nicest guy in the world—except to his mouse, Molly—but this is one felon who can cook. Nobody can make brownies better than Willy One Arm. Nobody.

- 8 one oz squares of unsweetened chocolate
(this means the entire 8 oz box)
- 2 sticks of unsalted butter
- 3 cups of sugar
- 1½ cups flour
- 1 tsp salt
- 1 tsp baking powder
- 2 tsp vanilla
- 4 eggs
- 1 cup chopped pecans or walnuts
(optional; Moose hates nuts in his brownies, but some kids like them)



1. Preheat oven to 350 degrees.
2. Melt unsweetened chocolate.
3. Melt butter.
4. Combine chocolate and butter with sugar.
5. In a separate bowl, mix flour, salt and baking powder, then combine with chocolate butter sugar mixture.
6. Add 2 tsp vanilla.

(Willy One Arm lets Piper taste the batter here. He gives her a spoonful of dough which she eats without sharing with anyone.)
7. Add eggs and nuts if you wish and mix thoroughly.
8. Grease 10" x 14" pan.
9. Pour in batter.
10. Cook at 350 degrees for 35 to 40 minutes. You should be able to prick the center with a fork and have it come out almost clean, but no burn marks should yet be appearing around the outer edges of the pan.

Enjoy the recipe! Enjoy the books!

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