

Rum Butter Frosted Brownies

1 ¼ cup margarine
¾ cup cocoa
4 eggs
2 cups sugar
2 tsp vanilla extract
1 cup all-purpose flour
¼ tsp salt
1 ½ cups chopped walnuts

Frosting:

½ cup margarine softened
1 1# box confectioners' sugar
4 Tbsp light rum

Melt 1 ¼ cups margarine in a saucepan and remove from heat. Beat in cocoa until smooth. Beat eggs in large mixer bowl until fluffy. Gradually beat in sugar until thick. Stir in chocolate mixture and vanilla. Fold in the flour and beat until well blended. Stir in walnuts. Spread batter evenly in greased 10x15 pan. Bake in 350 oven for 30 minutes or until firm to the touch.

Blend ½ cup margarine with ½ of the sugar. Add the remaining sugar alternately with the rum until the frosting is of spreading consistency. When brownies are cooled, spread with the frosting.