Brownies

½ cup	Butter / Margerine
1 tsp	vanilla extract
1 cup	white sugar
2	Eggs
1/3 cup	Cocoa Powder
½ cup	Flour
¼ tsp	salt

Directions:

- Preheat oven to 350ºF and grease and flour a square pan
- In a large saucepan melt the butter (DO NOT BURN) and remove from heat
- Stir in the sugar, eggs and vanilla.
- Sift the dry ingredients together and then slowly add them to the mixture. Sit until mixture is smooth.
- Spread into the pan and bake for 25 to 30 minutes. Do not overcook

Topping

3 tbsp	Butter / Margerine
3 tpsp	Unsweetened cocoa powder
1 tbsp	Honey
1 tsp	Vanilla extract
1 cup	Icing sugar

Directions:

- Combine softened butter, cocoa, honey, vanilla and sugar in a bowl and stir until smooth.
- Spread on cooked brownies while they are still warm