

# Cinnamon Brownies

Revised 11-14-25

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\*Relation to Andy and/or Flora Lehr

## Ingredients

Baking soda	1 teaspoon
Butter	1 stick – 8 tablespoons/4 ounces
Buttermilk	½ cup
Cinnamon	3 teaspoons
Cocoa	¼ cup
Corn oil	½ cup
Egg (beaten)	2
Flour (sifted)	2 cups
Salt	1/8 teaspoon
Sugar	2 cups
Vanilla	1 teaspoon
Water	1 cup

## Directions

1. Mix ½ cup buttermilk with 1 teaspoon baking soda in a small mixing bowl
2. Combine 2 cups sugar, 2 cups (sifted) flour, 3 teaspoons cinnamon and 1/8 teaspoon salt in large mixing bowl
3. Combine 1 stick butter, ½ cup corn oil, ¼ cup cocoa and 1 cup water in a saucepan
4. Bring saucepan mixture to a boil
5. Pour saucepan mixture into the large mixing bowl (with flour, sugar, cinnamon and salt)
6. Beat 2 eggs and add to the large mixing bowl
7. Add 1 teaspoon vanilla to the large mixing bowl
8. Add the ingredients of the small mixing bowl to the large mixing bowl
9. Beat the ingredients in the large mixing bowl, until well blended
10. Grease and flour a jelly roll pan
11. Bake for 20 minutes in a 400 degree (F) oven