Directions

1. First **heat** your oven to 350 degrees F (175 degrees C). Then **grease** an 8-inch square pan with unsalted butter and **flour** by shaking a little flour around the pan. Set this baking pan **aside**.
2. Next, in a large **saucepan** melt half cup of butter. Remove from heat and **stir in** one cup of sugar, then two eggs and 1 **teaspoon** of vanilla extract. Next beat in a third of a cup of **unsweetened** cocoa powder, half cup of flour, a quarter teaspoon of salt, and a quarter teaspoon of **baking powder**. **Spread** the **batter** into prepared pan.
3. **Bake** in preheated oven for 25 to 30 minutes. Be careful not to **overcook** them because you want them to be **moist** and chewy.
4. While the brownies are baking you can prepare the **frosting**. Combine 3 **tablespoons** of **softened** butter, add three tablespoons of unsweetened cocoa powder to the butter and 1 tablespoon of honey, stir in 1 teaspoon of vanilla extract, and 1 cup of confectioners' sugar. Stir until smooth. Once the brownies are finished baking let them **cool** slightly and then frost them while they are still **warm**.