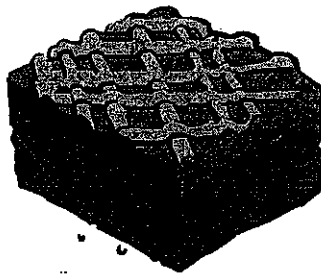


BAR COOKIE

BEST BROWNIES



350°
9X9 square pan
Greased*
20-25 minutes
16 brownies

1. Heat oven to 350°.
2. Grease 9" square baking pan.
3. Combine in a large bowl:
 - 1/2 c. butter
 - 1 c. sugar
 - 1 tsp. vanilla
 - 2 eggs
4. Sift together in a medium bowl:
 - 1/2 c. flour
 - 1/3 cup cocoa
 - 1/4 tsp. baking powder
 - 1/4 tsp. salt
5. Stir in:
 - 1/2 cup chopped nuts or chocolate chips (optional)
6. Spread batter into prepared pan.*
7. Bake 20 to 25 minutes or until brownies begin to pull away from sides of pan.
8. Cool and cut into squares.

* To grease the pan—melt 1T butter and mix it with 1T flour to make a paste. Using a pastry brush "paint" the paste all around the brownie pan including the corners, sides, and bottom.

BAR COOKIE

CHOCOLATE CHIP BROWNIE COOKIE

(Blonde Brownie)



350°
9"x9" pan
Greased
30-35 min.
16 brownies

1. Heat oven to 350°
2. Mix thoroughly:
 - 1/3 C. shortening
 - 1 1/4 C. brown sugar
 - 2 eggs
3. Sift dry ingredients together:
 - 1 1/4 C. flour
 - 1 1/4 tsp. baking powder
 - 1/4 tsp. salt
4. Blend mixture into shortening mixture.
5. Stir in:
 - 1/2 Cup semi-sweet chocolate pieces
 - 1/2 C. coarsely broken nuts (optional)
6. Spread in greased pan.
7. Bake 30-35 minutes.
8. When almost cool, cut in bars.

Goosey Butter Bars

Servings 6 to 8

Cook time 40 min.

Temp. 350*

Ingredients: Cake

1 box yellow cake mix (18 ¼ oz. mix)

1 egg

8 Tbsp. butter (1 stick)

Ingredients: Filling

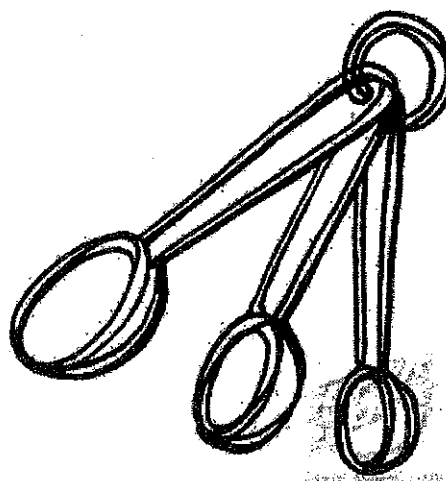
1 8oz. package cream cheese, softened

2 eggs

1 tsp. vanilla

8 Tbsp. butter, melted

1 16 oz. box powdered sugar



Directions:

Combine cake mix, egg, and butter and mix well with an electric mixer. Pat the mixture into the bottom of a lightly greased 9x13 pan.

In a large bowl, beat the cream cheese until smooth. Add the eggs, vanilla, and melted butter, and beat together.

Next, add the powdered sugar and mix well. Spread over the cake batter and bake 45 to 50 minutes. Make sure not to over bake as the center should be gooey.