

Congo Squares

Combine in saucepan: 1 lb. brown sugar, $\frac{2}{3}$ c. short. or butter. Stir over low heat until butter is melted & sugar well mixed. Cool slightly.

Beat in, one at a time, beating well:
3 eggs.

Add dry ingredients: $2\frac{3}{4}$ c. sifted flour, $\frac{1}{2}$ tsp. salt, $2\frac{1}{2}$ tsp. baking powder.

Stir in: 1 c. chopped nuts, 1 pack

semi-sweet chocolates. Pour
batter into greased 10x14 in
pan. Bake 25-30 min. @ 350°
Cool, cut into squares.