

(sprayed) miniature muffin cups. (I use a wooden tamping tool.) Combine eggs, brown sugar, melted butter and vanilla. Pour into the pastry-lined muffin cups (I use a syrup pitcher). Cut remaining butter ($\frac{1}{4}$ pound) and sugar into remaining flour ($1\frac{1}{2}$ cups). Sprinkle over filling. Bake in preheated 400° oven for 12-15 minutes or until golden brown. Yield: 4 dozen.

CHOCOLATE-OATMEAL BARS

1 c. butter	1 (12-oz.) pkg. chocolate chips
2 c. brown sugar	1 (12-oz.) can sweetened condensed milk
2 eggs	2 T. butter
2 tsp. vanilla	$\frac{1}{2}$ tsp. salt
$2\frac{1}{2}$ c. flour	1 c. walnuts
1 tsp. soda	1 tsp. vanilla
1 tsp. salt	
3 c. quick oats	

Mix butter and brown sugar. Cream well. Add eggs and vanilla. Beat well. Sift flour, soda and salt together and add to creamed mixture. Stir in oats. Set aside. Combine chocolate chips, milk, salt and 2 tablespoons butter in top of double boiler. Melt chips and stir until smooth. Remove from heat and add walnuts and vanilla. Spread $\frac{2}{3}$ of batter in a 15 x 10-inch pan which has been lightly sprayed. Spread chocolate mixture over all. Dot with remaining oatmeal mixture. Bake in 350° oven for 25 minutes. Cool. Cut into squares.

INDIAN BARS

1 c. butter	$1\frac{1}{2}$ c. flour
2 squares unsweetened chocolate	1 tsp. baking powder
2 c. sugar	2 tsp. vanilla
4 eggs, slightly beaten	1 c. nuts

Melt butter and chocolate over low heat. Add sugar and eggs; mix thoroughly. Stir in flour, baking powder and then vanilla and nuts. Bake in a greased 9 x 12-inch pan at 350° for 25-30 minutes. Cool. Cut in bars.