
CONGO BARS

1 c. melted butter	3 eggs
2½ c. brown sugar, packed	1 c. pecans, chopped and toasted
2½ c. flour	1 c. chocolate chips
2½ tsp. baking powder	1 tsp. vanilla
½ tsp. salt	

Preheat oven to 350°. Pour melted butter over brown sugar. Let this sit while flour, baking powder and salt are mixed together in another bowl. Add eggs, one at a time to butter mixture and beat well after each addition. Mix in dry ingredients. Stir in pecans, chocolate chips and vanilla. Pour into greased 9 x 13-inch pan. Bake for 30-40 minutes or until toothpick comes out clean. Cool before cutting.

BUTTERSCOTCH SQUARES

1½ c. firmly packed brown sugar	2 c. all-purpose flour
½ c. butter, softened	2 tsp. baking powder
2 tsp. vanilla	½ tsp. salt
2 eggs	½ c. chopped walnuts
	Powdered sugar

Heat oven to 350°. Grease 13 x 9-inch pan. In large bowl, combine brown sugar and margarine. Add vanilla and eggs, mixing well. Add flour, baking powder, salt and walnuts to sugar mixture; blend well. Spread in prepared pan. Bake at 350° for 15 to 20 minutes or until edges are lightly brown. (Do not overbake.) Cool; sprinkle with powdered sugar. Makes 24 bars.

DREAM BARS

½ c. butter	½ tsp. salt
½ c. brown sugar	1 tsp. vanilla
1 c. flour	2 T. flour
½ tsp. salt	½ tsp. baking powder
1 c. brown sugar	1½ c. coconut
2 eggs, beaten	1 c. nuts

Crust: Combine butter, ½ cup brown sugar, flour and salt. Press into an 8 x 8-inch pan. Bake for 10 minutes at 375°. Meanwhile, combine the 1 cup brown sugar, eggs, salt, vanilla, 2 tablespoons flour, baking powder, coconut and nuts. Pour over crust and bake an additional 30 minutes at 350°. Cut in bars while warm.