

Chocolate Layer Bars

From a P.E.O. cookbook, 2009

Collette R, Chapter WJ, Morgan Hill, CA, P.E.O.



Servings: 36

1. Combine chips, cream cheese and evaporated milk in medium saucepan or double boiler. If using a saucepan, watch carefully so the chocolate doesn't burn on the bottom. Cook over low heat, stirring constantly, until chips are melted and mixture is smooth. Remove from heat.
2. Stir in walnuts and almond extract and set aside.
3. Combine remaining ingredients in large mixing bowl; blend well with mixer until mixture resembles coarse crumbs.
4. Press half of mixture in greased 9x13 pan. Spread with chocolate mixture. Sprinkle remaining crumble on top. Bake at 375 for 35-40 minutes or until golden brown.

- 2 cups chocolate chips
- 8 ounces cream cheese
- 2/3 cup evaporated milk
- 3 cups unsifted flour
- 1 1/2 cups sugar
- 1 cup butter, softened
- 2 large eggs
- 1 cup walnuts, chopped
- 1/4 teaspoon almond extract, optional

*Per Serving (excluding unknown items): 239
Calories; 15g Fat (54.5% calories from fat);
4g Protein; 24g Carbohydrate; 1g Dietary
Fiber; 34mg Cholesterol; 118mg Sodium;
14g Total Sugars; trace Vitamin D; 44mg
Calcium; 1mg Iron; 103mg Potassium; 75mg
Phosphorus. Exchanges: .*

Carolyn T's Blog: tastingspoons.com