

Brown Sugar Butter Bars

Quick to make, these chocolate chip cookie bars are a hearty addition for the lunch box...they are rich and taste great with a dollop of ice cream! Add a layer of **Brown Sugar Frosting** to make them even richer!

Ingredients

softened butter for greasing pan

- 1 1/3 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup butter, *softened*
- 1 cup light brown sugar, *firmly packed*
- 1 egg
- 1 teaspoon vanilla extract
- 1/2 cup nutmeats, *coarsely chopped, if desired*
- 6 oz semi-sweet chocolate chips, *if desired*

Preheat oven to 350-degrees F. With softened butter, lightly grease a 9 by 13-inch baking pan. In a large bowl, sift together flour, baking powder, and salt; set aside. In a large mixing bowl, cream together softened butter, brown sugar, egg, and vanilla, until smooth. Stir in flour mixture and nutmeats and chocolate chips (if desired) until well blended. Spread mixture into prepared baking pan, pressing well into corners. Bake 25-30 minutes or until the cookie springs back when lightly touched with a finger. Cool slightly in pan. When slightly cool, cut with a sharp knife into bars. Frost with **Brown Sugar Frosting**, if desired.

Yield: 24 bars.

Brown Sugar Frosting

In a large mixing bowl, cream together **1/3 cup softened butter** with **1/2 cup firmly packed brown sugar**, with an electric mixer at high speed until light and fluffy. Add **1 tablespoon milk** and **1/4 teaspoon vanilla extract** beating at low speed until well blended. Frost as desired. If mixture seems too soft, refrigerate for 10 minutes, or until desired consistency to spread. If doubling recipe, do not double vanilla extract. Keep frosted item cool as this frosting can melt.

Yield: about 1 cup.

