ups coarsely chopped

teaspoon salt teaspoons vegetable shlening

cup coarsely chopped

mbine chocolate pieces and maple syrup and till blended over hot boiling) water. Comcrumbs, marshmallows, sugar, instant coffee, salt and mix well Add ut 1/2 cup of the semi-

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sweet mixture and mix till well blended. Press evenly into well greased 9" square cup sifted confectioners pan. Top with Chocolate Nut Glaze; Replace the ½ cup teaspoon instant coffee semi-sweet mixture over hot water - Add shortening and stir till melted. Stir in nuts. Spoon over mixture in pan. spreading to cover complet- water. Sift together flour, ely Cool and cut in 1" squares Makes 81 squares.

## CHOCO-BANANA BARS

- 1 6-ounce package semisweet chocolate pieces 1 cup sifted flour ¾ cup sugar <sup>3</sup>4 teaspoon cinnamon
- 14 teaspoons salt ½ teaspoon baking pow
  - der 1/4 cup butter or margarine 1 cup mashed ripe banana
  - 1 egg 2 tablespoons milk

1 cup chopped nuts Melt chocolate over hot sugar, cinnamon, salt, baking powder and baking soda and set aside. Combine banana and margarine and beat till blended, Beat in egg Add flour mixture, alternately with milk, blendLancaster Farming, Saturday, May 7, 1960-9

## BROWN VELVET FROSTING

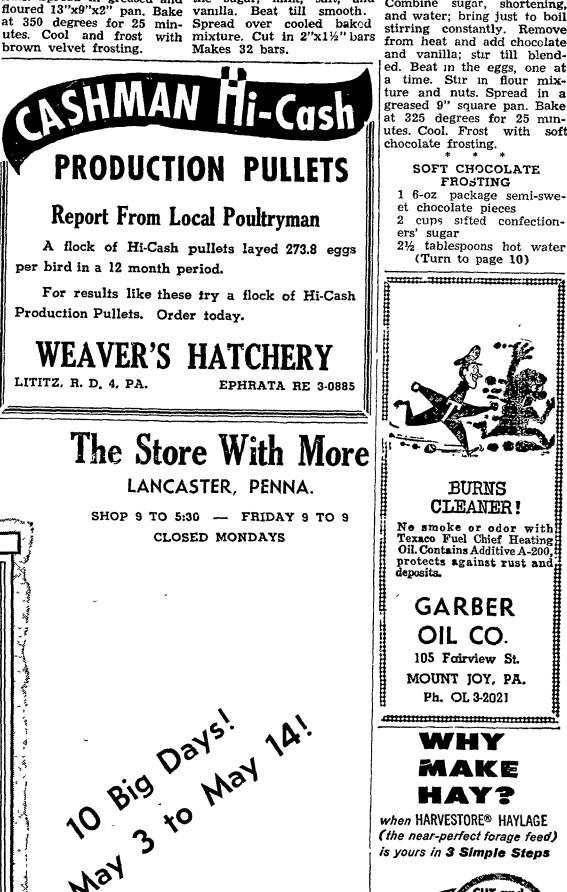
1 6-oz. package semi-sweet chocolate pieces 2 tablespoons vegetable shortening 1<sup>1</sup>/<sub>2</sub> cups sifted confectioners' sugar 1/4 cup milk 1/8 teaspoon salt 1/2 teaspoon vanilla

Melt chocolate and shorting well after each addition. ening over hot water. Re-Stir in melted chocolate and move from water and stir in nuts. Spread in greased and the sugar, milk, salt, and Makes 32 bars.



- teaspoon baking soda 1/4
- 1/4 teaspoon salt
- ½ cup sugar
- cup vegetable shorten-1/3 ing
- 2 tablespoons water
- 1 6-ounce package semi-
- sweet chocolate pieces
- 1 teaspoon vanilla
- 2 eggs
- 1/2 cup coarsely chopped nuts

Sift together the flour baking soda, and salt, set aside Combine sugar, shortening, and water; bring just to boil stirring constantly. Remove from heat and add chocolate and vanilla; stir till blended. Beat in the eggs, one at a time. Stir in flour mixture and nuts. Spread in a greased 9" square pan. Bake at 325 degrees for 25 minutes. Cool. Frost with soft





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