

Ingredients

- 4 sticks butter (1 lb.)
- 4 cups sifted flour
- 2 cups light brown sugar
- 2 eggs
- 2 tsp vanilla
- 2 large Hershey's candy bars
- 1 1/4 cups chopped walnuts



Cream butter, brown sugar, eggs, vanilla. Add flour. Spread onto large ungreased cookie sheet. Bake 25 minutes in pre-heated 350 degree oven. Break candy bars into squares and place on warm crust. Once the heat has melted the squares, spread the chocolate evenly. Sprinkle chopped walnuts on top, cut into squares and let cool.





The Women's Guild from Immanuel United Church of Christ hosted a food booth at the annual Bartlett Volunteer Firemen's Festival. Did they offer sweet treats?

Submitted by: Mary Ann Wojewcki



"My mom made these yummy treats for every holiday and occasion.

They're rich, but that's why they are so good!"