

Chocolate Square Phyllis

- ① 1 pkg choc. chips (300 gr)
1 can sweetened cond. milk (300 ml) (middle part)

2 tabsp butter

2 $\frac{1}{4}$ cups sugar brown lightly packed (presses well)

2 egg

- ② 1 cup melted butter

2 tsp vanilla

2 cups wheat & oat flour or whole wheat

1 cup pecans.

melt chips milk & butter. set aside

Mix ch. sugar & egg - add butter & ~~chip~~ & vanilla

Stir in flour & nuts - mix well.

Spread $\frac{1}{2}$ dough greased pan 13x9

Spread choc mixture & remaining dough on top

350°
for
 $\frac{1}{2}$ hr.

Fudge Pudding.

- ①
- 1/2 Cup. Soft butter
- 1/2 " p. butter
- 1/2 " sugar w
- 1/2 " b. sugar
- 1 egg

- 1/2 tea. vanilla
- 1 1/4 cup flour
- 3/4 tea. b. Soda
- 1/2 " salt.

Fudge filling:

- ②
 - 1 cup (6oz) chips milk choc.
 - 1 " " semi sweet chips
 - 1 can Cond. sweetened milk
 - 1 tea vanilla.
- } Cook over
double boiler
+ then add milk
& vanilla.

Cream ① etc - chill 1 hr. make 48 balls.
 Press in mini muffin tins. Bake 325° - 14-16 mins.
 Remove from oven & immediately make wells in centre
 by using a mellow baller pressing lightly. Cool in
 pans 5 mins