

# Chocolate Chip-Nut Bars

*Mrs Arthur W Garvin*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

## **Yield: 30 bars**

*1 package (18-1/2 ounce)  
yellow cake mix*

*2 eggs*

*1/4 cup packed brown  
sugar*

*1 package (6 ounce) semi-  
sweet chocolate bits*

*1/4 cup water*

*1/4 cup butter or margarine,  
softened*

*1/2 cup chopped nuts*

Preheat the oven to 375 degrees.

In a mixing bowl, combine half of the dry cake mix, the water, eggs, butter and brown sugar. Mix thoroughly.

Blend in the remaining cake mix, Stir in the chocolate bits and nuts.

Spread in a greased and floured jelly roll pan.

Bake for 20 to 25 minutes. Cool.

Cut into 3x1-1/2 inch bars.

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Per Serving (excluding unknown items): 3435 Calories; 156g Fat (40.2% calories from fat); 48g Protein; 474g Carbohydrate; 13g Dietary Fiber; 559mg Cholesterol; 4039mg Sodium. Exchanges: 1 Grain(Starch); 3 Lean Meat; 29 1/2 Fat; 30 1/2 Other Carbohydrates.