

Mary Chamberlains Blonde Brownies

Katie Compton

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Yield: 24 brownies

1 cup flour

1/2 teaspoon baking powder

1/8 teaspoon baking soda

1/2 teaspoon salt

1/2 cup chopped nuts

1/3 cup butter

1 cup brown sugar

1 egg, slightly beaten

1 teaspoon vanilla

1/2 package chocolate chips

Preheat the oven to 350 degrees.

In a bowl, sift the flour, baking powder, baking soda and salt. Add the nuts and mix well.

In a saucepan, melt the butter. Remove from the heat. Add the sugar. Mix well. Cool.

Add the egg and vanilla. Add the flour mixture, a small amount at a time.

Turn into a greased 9x9x2-inch pan. Sprinkle the chocolate chips over the top.

Bake for 20 to 25 minutes.

Cool. Cut into bars.

Per Serving (excluding unknown items): 2597 Calories; 140g Fat (46.6% calories from fat); 36g Protein; 325g Carbohydrate; 17g Dietary Fiber; 376mg Cholesterol; 2228mg Sodium. Exchanges: 7 Grain(Starch); 2 Lean Meat; 26 1/2 Fat; 14 Other Carbohydrates.