

Chocolate Walnut Crumb Bars

Ingredients:

1 cup butter, softened
2 cups flour
½ cup sugar
¼ tsp salt
2 cups chocolate chips, divided
1 (14oz.) can sweetened condensed milk
1 tsp vanilla
1 cup chopped walnuts



Directions:

Line a 9" x 13" pan with foil: grease the pan and set aside. Preheat the oven to 350°.

Beat butter until creamy. Add flour, sugar and salt and beat until crumbly. With floured fingers, press 2 cups of crumb mixture onto the bottom of greased pan. Reserve remaining crumb mixture and set aside. Bake in preheated oven for 10-12 minutes or until edges are golden brown.

Warm ½ cups of chocolate chips and sweetened condensed milk in small, heavy saucepan over low heat, stirring until chocolate is melted and mixed smooth with condensed milk. Stir in vanilla. Spread chocolate mixture over hot cookie crust. Stir walnuts and remaining ½ cup of chocolate chips into reserved crumb mixture; sprinkle over chocolate filling. Bake at 350° for 25-30 minutes or until center is set. Cool in pan on wire rack.

Lift cookies by foil liner and place on cutting board to cut apart. Store cut cookies in air tight container.

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