

Here's what's cookin': _____

Recipe from: _____ Serves: _____

TOLL HOUSE® MUD BARS

1 cup + 2 Tbsp. all-purpose flour
1/2 tsp. baking soda
1/2 tsp. salt
3/4 cup firmly packed brown sugar
1/2 cup (1 stick) butter, softened

1 tsp. vanilla extract
1 egg
One 12-oz. pkg. (2 c.) NESTLÉ TOLL HOUSE
Semi-Sweet Chocolate Morsels, divided
1/2 cup chopped nuts

Preheat oven to 375° F. In bowl, combine flour, baking soda and salt; set aside. In bowl, beat brown sugar, butter and vanilla extract until creamy. Add egg; beat well. Gradually add flour mixture. Stir in 1 1/3 cups NESTLÉ TOLL HOUSE semi-sweet chocolate morsels and nuts. Spread into foil-lined 9" square baking pan. BAKE at 375° F. TIME: 23-25 minutes.

Immediately sprinkle 2/3 cup NESTLÉ TOLL HOUSE semi-sweet chocolate morsels over top. When morsels are shiny, spread evenly. When cool, chill 5-10 min. to set chocolate. Cut into 2 x 1 1/2" bars. Makes: 36 bars.

CONTAINS 0 MG/1 OZ SERVING (PORTION)

ALL SWEET CHOCOLATE MORSELS, COCOA BUTTER, MILKFAT.

