

FUDGE-FILLED BROWNIE BARS

1 ½ cups all-purpose flour
¾ cup packed brown sugar
¾ cup butter, softened
1 egg yolk
¾ tsp. vanilla extract

FILLING:

1 pkg. fudge brownie mix
(13-inch X 9-inch pan size)
1 egg
1/3 cup water
1/3 cup vegetable oil

TOPPING:

1 pkg. (11 ½ oz.) milk chocolate chips, melted
¾ cup chopped walnuts

In a large bowl, combine the first five ingredients. Press onto the bottom of a greased 15-inch X 10-inch X 1 inch baking pan. Bake at 350° for 15 – 18 minutes or until golden brown.

Meanwhile, in large bowl, combine the filling ingredients. Spread over hot crust. Bake for 15 minutes or until set. Cool on a wire rack for 30 minutes.

Spread melted chocolate over filling; sprinkle with nuts. Cool completely. Cut into bars.

YIELD: 4 dozen