**Congo Bars**

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| **READY IN:** 50 mins |
| **YIELD:** 24-28 bars |  |

#### **INGREDIENTS**

#### 2⁄3 cup [butter](http://www.geniuskitchen.com/about/butter-141) (melted)

* 1lb [light brown sugar](http://www.geniuskitchen.com/about/brown-sugar-375)
* 3 [eggs](http://www.geniuskitchen.com/about/egg-142)
* 2 3⁄4 cups [flour](http://www.geniuskitchen.com/about/flour-64)
* 2 1⁄2 teaspoons [baking powder](http://www.geniuskitchen.com/about/baking-powder-6)
* 1⁄2 teaspoon [salt](http://www.geniuskitchen.com/about/salt-359)
* 12 ounces [chocolate chips](http://www.geniuskitchen.com/about/chocolate-224)
* 1 cup chopped [walnuts](http://www.geniuskitchen.com/about/walnut-314)
* **DIRECTIONS**
1. Melt the butter and add brown sugar; mix well and cool.
2. Add eggs, one at a time, beating well each time.
3. Add dry ingredients and mix well.
4. Add the nuts and chocolate bits.
5. Put in a greased 9x13 pan and bake 350 degrees for about 25-30 minutes.