

## Brownie Bars in a Jar

Holiday Cookies | December 2005/January 2006



*Nancy Baggett's chocolate brownie recipe is fun to make and easy enough for kids. Layer it in a canning jar and attach a gift tag with the baking instructions.*

- 1 CUP (6 OZ.) SEMISWEET CHOCOLATE PIECES
- 1/2 CUP WHITE BAKING PIECES OR 1/2 CUP CHOPPED WALNUTS OR PECANS
- 1 CUP ALL-PURPOSE FLOUR
- 1/2 CUP UNSWEETENED DUTCH-PROCESS COCOA POWDER
- 1 1/3 CUPS SUGAR
- 1/2 TSP. SALT

For the mix, put semisweet pieces and white baking pieces or nuts in a 1-quart jar and stir until mixed. Gently tap jar on counter several times to compact the mixture. Wipe down the jar sides with a dry cloth or paper towel.

Add the flour to the jar, smoothing it with a spoon, then gently tap the jar to create an even layer. Wipe down the jar sides. In a medium bowl stir together the cocoa powder, 2/3 cup of the sugar, and the salt until well blended. Add the cocoa mixture to the jar, then gently tap the jar to even the surface. Wipe down the jar sides again. Top the jar with the remaining 2/3 cup sugar, smoothing it with a spoon. Gently tap jar to even the surface further. Close jar tightly.

**BROWNIE BAKING DIRECTIONS:** Use mix within 1 month. Grease an 8×8×2-inch baking pan; set aside. In large bowl stir 3/4 cup unsalted butter, softened, with a wooden spoon until smooth. Stir in 3 large eggs. Stir in jar contents. Spread into prepared pan. Bake in a 350° oven 30 to 35 minutes or until edges begin to pull away from the pan. Cool in pan on a wire rack. Cut into bars. Makes 12 brownies.

Recipe from *The All-American Dessert Book* by Nancy Baggett.  
Copyright ©2005 by Nancy Baggett.  
Reprinted by permission of Houghton Mifflin Company.  
All rights reserved.