

Congo Bars

Yield: 10 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-congo-bars-recipe>

Ingredients:

- 1 1/3 cups all purpose flour
- 1 1/4 teaspoons baking powder
- 1/4 teaspoon salt
- 3 ounces butter melted and cooled
- 1 1/4 cups light brown sugar firmly packed, 8 ounces
- 1 large egg
- 1 large egg white save the egg yolk for the brownie layer!
- 1 teaspoon pure vanilla extract
- 1 cup chopped walnuts
- 1 cup all-purpose flour
- 1/4 cup unsweetened cocoa powder
- 1/8 teaspoon baking powder
- 1/4 teaspoon salt
- 4 ounces butter
- 4 ounces semisweet chocolate coarsely chopped
- 3/4 cup granulated sugar
- 2 large eggs lightly beaten
- 1 large egg yolk
- 2 teaspoons pure vanilla extract
- 3 ounces semisweet chocolate finely chopped
- 3 tablespoons heavy cream

Nutrition:

1. Calories: 610 calories
2. Carbohydrate: 77 grams
3. Cholesterol: 130 milligrams
4. Fat: 33 grams
5. Fiber: 3 grams
6. Protein: 8 grams

7. SaturatedFat: 16 grams
 8. Sodium: 330 milligrams
 9. Sugar: 51 grams
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