

Congo Bars

2-2/3 cups flour

2-1/2 teaspoons baking powder

1/2 teaspoon salt

2/3 cup butter (10-2/3 tablespoons)

1 Lb (1 package) light brown sugar

3 eggs

12 oz. (1 package) semisweet chocolate bits

Sift and set aside the flour, baking powder, and salt. Melt the butter in a large pan. Add the brown sugar and mix well. Let cool for 10 minutes. Beat in the eggs one at a time. Add the flour mixture and chocolate. Spread in a greased 15x10x1 (sheetcake) pan. Bake at 350 for 25-30 minutes, or until not gooey in the middle.