



RECIPE BY  
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## CONGO BARS

As sampled at Zoofari 2009

3 1/2 cups All-Purpose Flower  
4 teaspoons Baking Powder  
1/2 teaspoon Salt  
8 ounces Butter, softened  
4 cups Brown Sugar  
2 teaspoons Vanilla  
4 Eggs  
2 cups Chocolate Chips  
1 cup Walnuts, chopped

Preheat oven to 350.

1. Combine flour, baking powder and salt. Set aside.
2. With electric mixer, cream together butter, brown sugar and vanilla
3. Gradually add eggs to mixture and mix until blended.
4. Add dry ingredients.
5. Add chocolate chips and walnuts to mixture.
6. Spread mixture in a sprayed and parchment lined half sheet tray pan (approx. 13x18)
7. Bake for approximately 30 minutes until golden brown and toothpick comes out clean

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