

Congo Bars (40 squares)

3/4 cup butter or margarine

1 box light brown sugar

2 1/2 cups self-rising flour

3 eggs

1 tsp. vanilla

1 cup semi-sweet chocolate chips

chopped nuts (optional)

Melt butter. Stir in sugar. Let cool. Beat in eggs and stir in flour and vanilla. Pour into 9x13 slightly greased pan. Bake at 350 degrees 25 or 30 minutes. Cool and cut into squares.