

HPRCSC 2009 Fall Picnic Cooking Contest
Second Place Dessert: Steve Tripp

CONGO SQUARES

What you will need:

Preheat Oven to 350f

Need 2 large mixing bowls

(One for sifted dry ingredients & one for combining all ingredients)

And Or

Large saucepan (or use one of the bowls to melt butter in microwave)

Greased 15 x 10 or 13 x 9 x 2 pan

Hand mixing spoon or silicone spatula

Frosting spreader or offset icing spatula

(If you have a spreader or use the mixing spoon to spread batter in pan)

Ingredients:

2 2/3 c. sifted flour

2 1/2 tsp. baking powder

1/2 tsp. salt

2/3 c. butter

1 lb. brown sugar (You might try 3/4 lb. For slightly less sweet squares)

3 eggs

1 c. chopped nuts

1 tsp. Vanilla extract

1/2 c. coconut

1/2 pkg. chocolate bits

1/2 pkg. butterscotch bits

Directions:

Melt butter in large saucepan or microwave in one large mixing bowl ~ Let cool awhile ~

“Dry ingredients” ~ sift flour, baking powder and salt in one of the bowls ~ Set Aside

If melted butter in saucepan ~ pour into a large bowl, Then beat in 3 eggs, one at a time.

Add vanilla & brown sugar making the moist batter consistent.

Mix in the dry ingredients; then nuts, chocolate bits, butterscotch bits, & coconut by hand

If the batter seems dry as you judge for spreading, add a little water for a bakers touch.

Pour into greased 15 x 10 or 13 x 9 x 2 pan. Spread mixture evenly ~ about an inch thick.

Bake at 350 degrees for 25 to 30 minutes ~ lightly brown on top & don't let them get dry

Squares should be moist as you cut them into serving sizes. They can dry out so lean

toward the 25 minutes ~ but look for the color on top ~ just be aware of your baking pan

characteristics and your oven heat zones.