

Chocolate Fudge Bars

By

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Ingredients

- 1/2 cup butter, softened
- 1/2 cup margarine softened
- 2 cups all-purpose flour
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1 can (14 ounces) sweetened condensed milk
- 2 cups (12 ounces) semisweet chocolate chips, *divided*
- 1 teaspoon vanilla extract



Directions

- In a large bowl, beat butter until fluffy.
- Add the flour, sugar and salt; beat just until crumbly. Set aside 1 cup for topping.
- Press remaining crumb mixture into a greased 13-in. x 9-in. baking pan.
- Bake at 350° for 10-12 minutes or until set and edges begin to brown.
- Meanwhile, in a small saucepan, combine milk and 1 cup semisweet chocolate chips. Cook and stir until chips are melted.
- Remove from the heat; stir in vanilla. Spread mixture over crust.
- Combine the remaining semisweet chocolate chips with the remaining crumb mixture.
- Sprinkle over filling. Bake for 15-20 minutes or until center is set.
- Cool on a wire rack. Cut into bars.
- **Yield:** 3 dozen.