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Brickle Bars

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| ½ cup margarine or butter | 1 tsp. vanilla |
| 2 squares (2 oz.) unsweetened chocolate | ¾ cup all-purpose flour |
| 1 cup sugar | ¾ cup almond brickle pieces |
| 2 eggs | ½ cup miniature semisweet chocolate pieces |

In a 2-quart saucepan cook and stir margarine or butter and unsweetened chocolate over low heat till melted. Remove from heat; stir in sugar. Add eggs and vanilla; beat *lightly* with a wooden spoon just till combined (*don't overbeat* or brownies will rise too high, then fall.) Stir in flour.

Spread batter in a greased 8x8x2-inch baking pan. Sprinkle almond brickle pieces and chocolate pieces evenly over batter.

Bake in a 350° oven for 30 minutes. Remove pan from oven and cool brownies in pan on a wire rack. Cut into bars. Makes 16 bars.

Freezing directions: Remove the Brickle Bars from the pan. Wrap the Brickle Bars tightly in freezer wrap. Label and freeze. To serve, let the Brickle Bars thaw, covered, at room temperature.

Nutrition information per bar: 230 calories, 2 g protein, 24 g carbohydrate, 15 g fat, 34 mg cholesterol, 98 mg sodium, 76 mg potassium, 1 g dietary fiber.

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