

NUTS-FOR-CHOCOLATE BARS

- 2 cups flour
- 1 cup sugar, divided
- 3/4 cup (1 1/2 sticks)
margarine or butter, divided
- 1 package (4 ounces)
BAKER'S® GERMAN'S®
Sweet Chocolate
- 1 cup KARO®
Light or Dark Corn Syrup
- 3 eggs
- 1 1/2 teaspoons vanilla
- 1 1/2 cups chopped
DIAMOND® Walnuts

Makes about 3 dozen.

HEAT oven to 350°F. MIX flour and 1/2 cup of the sugar in small bowl. Cut in 1/2 cup of the margarine until mixture resembles coarse crumbs. Press firmly into bottom of a greased, foil-lined 13x9-inch baking pan. Bake 20 minutes or until edges are lightly browned.

MICROWAVE chocolate and remaining 1/4 cup margarine in large microwavable bowl on HIGH 1 1/2 minutes or until margarine is melted. *Stir until chocolate is completely melted.* Stir in corn syrup, remaining 1/2 cup sugar, eggs and vanilla until well blended. Pour over crust. Sprinkle with walnuts.

BAKE 30 minutes or until filling is set. Cool in pan. Cut into bars.

To obtain high-quality results, be sure to use only Baker's®, Diamond® and Karo® products.

