

Want to bring a touch of Afterschool back home with you? Cook with your kids!

“BLONDIE” BROWNIES

1/2 cup Golden Crisco Shortening
1 tablespoon milk
1 cup firmly-packed brown sugar
1 egg
1 cup all-purpose flour
1/2 teaspoon baking powder
pinch salt
1 teaspoon vanilla
1/2 cup chocolate chips

Heat oven to 350 Degrees F. Grease 8 x 8 x 2” pan with Golden Crisco Shortening. Set aside.

Combine Golden Crisco Shortening and milk in large saucepan. Place on low heat until Crisco melts.

Remove from heat. Stir in brown sugar. Add egg. Stir until well blended.

Combine flour, baking powder and salt. Stir into sugar mixture. Stir in vanilla and chocolate chips.

Spread evenly into baking pan.

Bake at 350 Degrees for 27 to 30 minutes, or until a wooden pick inserted into center comes out clean. Cool in pan. Cut into 2 x 2 inch squares.

Makes 16 squares

