

## **MISSISSIPPI MUD BARS**

*Thank you, Ghirardelli*

### **Ingredients:**

1/2 c. light brown sugar, loosely packed  
1/2 c. unsalted butter, softened  
1 egg  
1 t. pure vanilla  
1 c. flour  
1/2 t. baking soda  
1/4 t. salt  
4 oz. semisweet chocolate, chopped and divided  
4 oz. white chocolate, chopped and divided  
1 c. chopped walnuts or pecans, divided

### **Directions:**

Preheat oven to 350°F. Line a 9 inch square pan with foil; grease foil.

Beat butter and sugar in large bowl or stand mixer until smooth. Add egg and vanilla and continue beating until light and fluffy.

Sprinkle in baking soda and salt. Add flour, mixing at low speed until well blended. Stir in half of the chopped semisweet and white chocolate and half the nuts. Spread dough in prepared pan.

Bake minutes 12-15 minutes or until toothpick inserted into center comes out ALMOST clean . DO NOT OVER BAKE.

Remove from oven. Sprinkle remaining chopped semisweet and white chocolate over top. Cover with foil and let stand for 5 minutes until chocolate melts. Swirl chocolate over the top with small knife. Sprinkle on remaining nuts.

Cool in pan on wire rack until chocolate is set. Cut into 16-20 bars. If you want to do mini-bars, do a 5x5 grid and you'll have 25 little bars to distribute to those you love.

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