



Fudge Bars

Ingredients:

1/2 cup sugar
1/4 cup butter
1 egg
3/4 cup + 2 tablespoons flour
1/2 teaspoon baking soda
1/2 teaspoon vanilla extract
1/2 cup buttermilk
2 tablespoons unsweetened cocoa powder
1 tablespoon hot water

Glaze:

3 tablespoons butter
3 tablespoons milk
1/2 cup sugar
1/4 cup semi-sweet chocolate chips

Directions:

1. Wash hands with water and soap.
2. Preheat oven to 350° F. Spray a 13 x 9-inch baking pan with cooking oil. Set aside.
3. In a large bowl, cream sugar and butter until light and fluffy.
4. Crack egg into a small bowl. Wash hands with water and soap.
5. Stir together cocoa and hot water.
6. Beat egg, cocoa mixture and vanilla extract into creamed mixture. Stir in buttermilk.
7. Add flour and baking soda with a mixing spoon just until combined.
8. Pour in the prepared baking pan. Bake 12-15 minutes or until a toothpick inserted in the center comes out clean. **Yields:** 15 bars.

Glaze:

In a small saucepan, combine butter, milk and sugar. Bring to a boil over medium heat, stirring constantly; boil for 1 minute. Remove from heat and add chocolate chips. Beat with a spoon until mixture cools and starts to thicken. Pour over bars and spread quickly. Let cool before cutting. NOTE: do not wait until glaze is spreading consistency, before pouring onto bars or it will become grainy.