



Mississippi Mud Bars

Winner for Best Texture & Best Overall categories in
Wight's Home & Garden's 2011 Harvest Fair Cookie Bake-Off!

By Diane Solberg

Makes about 15 cookies

Ingredients:

- 1 cup butter, softened
- 1 1/2 cups firmly packed brown sugar
- 2 eggs
- 2 tsp. vanilla
- 2 cups flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 2 cups semi-sweet chocolate chips (divided)
- 1 1/2 cups white chocolate chips (divided - Nestle brand seems to work best for spreading consistency)
- 2 cups finely chopped walnuts (divided)



Directions:

1. Preheat oven to 350°F.
2. Beat butter, sugar, eggs, and vanilla until light and fluffy.
3. Mix in flour, baking soda and salt.
4. Stir in 1 cup of the chocolate chips, 3/4 cup of the white chocolate chips, and 1 cup of the walnuts.
5. Spread in lightly greased 9x13 pan.
6. Bake 25-28 minutes or until knife inserted in center comes out clean.
7. Remove from oven. Sprinkle immediately with the remaining semi-sweet and white chocolate chips.
8. Cover with foil. Let stand up to 5 minutes or until chips are just melted.
9. Swirl chips carefully with knife to frost for marble effect.
10. Sprinkle with the remaining half of walnuts.
11. Cool in pan until firm, and then cut into bars.