



CHEWY

PREP TIME: 10 min

COOK TIME: 30 min

READY TIME: 40 min

INGREDIANTS:

1 Stick of butter or margarine

1 Box of light brown sugar

2 Cups of flour

3 Eggs

2 Tablespoons of vanilla

Powdered sugar

Nuts

DIRECTIONS:

1. Melt butter on stove.
2. Put light brown sugar in round bowl (Break sugar up; could be hard).
3. Pour flour in bowl; mix with light brown sugar
4. Add melted butter or margarine to bowl. Add the 3 eggs, then 2 teaspoons of vanilla. Stir (Mixture will be stiff and hard to stir, but continue until flour no longer seen).
5. Add nuts (amount of nuts depend on how much you want in your chewy).
6. Spread in pan.
7. Bake at 350°
8. Finished when brown.
9. Sprinkle powdered sugar on top.