

A Sweet Treat: How to Make Irresistible Congo Bars at Home

With simple ingredients and minimal prep time, these bars are perfect for bakers of all levels.



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 cup unsalted butter, melted
- 2 cups brown sugar
- 4 large eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups chocolate chips

DIRECTIONS

1. Growing up, my grandmother had a special way of making every holiday feel magical. One of her signature treats was the beloved Congo bars. The aroma of warm, gooey chocolate and the sweet scent of brown sugar wafting through the house would draw us all into the kitchen. These bars were more than just a dessert; they were a symbol of love, family gatherings, and cherished memories. Today, I want to share this delightful recipe with you, so you can create your own sweet moments.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/a-sweet-treat-how-to-make-irresistible-congo-bars-at-home-2/>