

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

1 cup unsalted butter, melted



OVEN
350°F

TIME
25-30 min

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INGREDIENTS

For the Congo Bars: 1 cup unsalted butter, melted
2 cups brown sugar, packed
2 large eggs
2 tsp vanilla extract
2 cups all-purpose flour
1/2 tsp baking powder
1/2 tsp salt
1 cup chocolate chips (semi-sweet or milk chocolate)
1 cup chopped nuts (walnuts or pecans, optional)

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking pan or line it with parchment paper for easy removal.
2. Mix the wet ingredients: In a large mixing bowl, combine the melted butter and brown sugar. Mix until well combined. Add the eggs and vanilla extract, and stir until smooth.
3. Combine dry ingredients: In a separate bowl, whisk together the flour, baking powder, and salt. Gradually add the dry ingredients to the wet mixture, stirring until just combined.
4. Add chocolate and nuts: Fold in the chocolate chips and chopped nuts (if using) until evenly distributed throughout the batter.
5. Spread in the pan: Pour the batter into the prepared baking pan, spreading it evenly with a spatula.
6. Bake: Bake in the preheated oven for 25-30 minutes, or until the edges are golden brown and a toothpick inserted into the center comes out with a few moist crumbs.
7. Cool and cut: Allow the Congo Bars to cool in the pan for about 10-15 minutes before transferring them to a wire rack to cool completely. Once cooled, cut into squares or bars.
8. Serve: Enjoy your Congo Bars as a sweet treat or dessert!

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

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