THE J.M. SMUCKER Co

Chocolate Swirl Squares

Prep Time	Cook Time	Serves	Difficulty
15 mins	28 mins	24	N/A

Ingredients

- 1 cup (250 mL) butter, softened
- 1 cup (250 mL) packed brown sugar
- 1/2 cup (125 mL) granulated sugar
- 2 eggs
- 2 1/4 cups (550 mL) **Five Roses®** All Purpose White Flour

  All Purpose Bleached White Flour

- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) chopped walnuts or pecans
- 2 cups (500 mL) semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 375°F (190°C). Grease a 13" x 9" (3 L) baking dish.

Step 2:

Beat butter, brown sugar, granulated sugar and eggs together until creamy. Add flour, baking soda, salt and nuts. Mix well. Spread in prepared pan. Sprinkle chocolate chips evenly on top.

Step 3:

Bake in preheated oven for 2-3 minutes or until chips are soft and shiny. Run knife through batter to marble. Bake 20-25 minutes longer, or until set. Cool in pan on rack then cut into squares.

Images

