



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

