

Chocolate Chip Bar Cookies

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Yield: 42 bars

2 cups flour

1/2 cup wheat germ

1/2 teaspoon baking soda

1/2 teaspoon salt (optional)

1 cup margarine, softened

3/4 cup brown sugar

3/4 cup sugar

2 eggs

1 teaspoon vanilla

1 package (6 ounce) semi-sweet chocolate chips

Preheat the oven to 375 degrees.

In a small bowl, combine the flour, wheat germ, baking soda and salt. Mix well.

In a large bowl, beat together the margarine, brown sugar and sugar until light and fluffy. Add the eggs and vanilla, mixing until well blended. Gradually add the flour mixture. Mix well. Stir in the chocolate chips.

Spread into a 15x10-inch jelly roll pan.

Bake for 20 to 22 minutes or until golden brown.

Cool on a wire rack. Cut into 2-1/2 x 1-1/2 inch bars.

Per Serving (excluding unknown items): 3891 Calories; 200g Fat (45.7% calories from fat); 54g Protein; 480g Carbohydrate; 15g Dietary Fiber; 424mg Cholesterol; 2957mg Sodium. Exchanges: 14 1/2 Grain(Starch); 1 1/2 Lean Meat; 37 Fat; 17 Other Carbohydrates.