



courtesy of Who Are Those Guys? BBQ Competition Cooking Team

<http://www.watgbbq.com/>

## Sweet Georgia Brown Bars

This is a dessert recipe I stumbled upon several years ago and planned to use in one of the ancillary categories that we cook. Up until now, I have yet to submit it in the contest setting. I have made it several times for parties, always to rave reviews. It is very, very sweet. So sweet, it hurts your teeth, but that, sometimes, is a good thing!

### **Ingredients: (makes 30 bars)**

#### **Crust**

1 Cup All purpose, unbleached flour, sifted  
½ cup butter  
¼ cup sugar, sifted

#### **Filling**

1 Cup (13 squares) graham cracker crumbs  
½ cup chocolate chips  
½ cup chopped nuts  
1 teaspoon baking powder  
¼ teaspoon salt  
½ teaspoon vanilla  
14 ounce can sweetened condensed milk (not evaporated)

#### **Frosting**

¾ cup powdered sugar, sifted  
¼ cup butter, softened  
1 teaspoon vanilla

### **Instructions:**

Preheat oven to 350 degrees

For the crust, in a small mixing bowl, cut butter into flour and sugar until crumbly, press in bottom of ungreased 13x9 inch baking pan. Bake at 350 for 10 minutes, cool for 10 minutes.

In a large bowl, combine all filling ingredients, mix well. Spread over partially baked crust. Return to oven and bake 15 – 20 minutes more until golden brown. Allow to cool.

In a small bowl, blend frosting ingredients until creamy, spread over filling. Let stand for 15 minutes.

Cut into bars and serve.

White chocolate, butterscotch, or peanut butter chips can also be used in place of the chocolate chips. Use what ever nuts you have on hand or pair the nuts with the chips for interesting variations. I like to use white chocolate chips and chopped macadamia nuts.

I also like to substitute the teaspoon of vanilla with a table spoon of good maple syrup, when used with black walnuts and butterscotch chips, it is my favorite.

**If you find the frosting to be a little too stiff to spread, place the bowl into the microwave for a few seconds to melt it down before spreading. Warming the frosting mixing bowl beforehand also keeps the mixture soft enough for easy spreading.**