

MOCHA NUT BARS

You'd never know these are Kosher for Passover!

Ingredients:

2 oz. bittersweet chocolate

½ cup margarine or shortening

2 eggs

1 cup sugar

¼ teaspoon of salt

1 tablespoon of instant coffee (liquid, not granules)

½ cup sifted cake meal

Oil for the pan

½ cup chopped nuts (optional)

Preheat oven to 325°

Melt the chocolate and shortening/margarine in small bowl over simmering water. Remove from heat and cool.

In a medium-sized bowl, beat the eggs and sugar very well. Blend in the salt and the chocolate and shortening. Gradually stir in the coffee and cake meal. Turn the batter into 2 well-greased 9-inch square pans. Sprinkle the top with the chopped nuts. Bake for 20 -25 minutes. Cut into bars while still warm.

Serves 18.