**Chocolate River Bars**

**Ingredients:**

60mL margarine

50mL brown sugar

30mL sugar

1 egg

1mL vanilla

150mL flour (do not sift)

2mL baking soda

1mL salt

25mL chocolate chips

**Method:**

1. Preheat oven to 350**°**F
2. Place parchment paper into a 5x9 loaf pan.
3. In a large bowl, using a wooden spoon cream together the margarine and both sugars.
4. Add egg and vanilla and beat until smooth with a wooden spoon.
5. In a small bowl stir together the flour, baking soda, and salt.
6. Add flour mixture gradually to creamed mixture, mixing until smooth.
7. Spread batter into pan, sprinkle chocolate chips evenly over the top
8. Place in oven for two minutes.
9. Remove pan, using a bread knife gently swirl the melted chocolate into the batter

 10. Return to the oven and bake 18-20 minutes or until golden brown.

 11. Put on a cooling rack for 5-10 minutes before cutting into squares.