

Swirl Squares

The swirl is made with chocolate chips. No need to ice these.

Hard margarine (or butter), softened	½ cup	125 ml
Brown sugar, packed	½ cup	125 ml
Granulated sugar	¼ cup	60 ml
Large egg	1	1
Vanilla extract	½ tsp.	2 ml
All-purpose flour	1 1/8 cup	280 ml
Baking soda	½ tsp.	2 ml
Salt	½ tsp.	2 ml
Semi-sweet chocolate chips	½ cup	125 ml

1. Preheat oven to 375 F.
2. Cut margarine into small chunks and place in a large glass bowl.
3. Place in microwave for 10-20 seconds until softened (DO NOT MELT)
4. With a wooden spoon cream margarine.
5. Add granulated sugar and cream again.
6. Add brown sugar and cream again.
7. Add egg and vanilla and mix until smooth.
8. Combine flour, baking soda and salt in a small bowl.
9. Add flour mixture to margarine mixture.
10. Mix until no dry flour remains.
11. Spread evenly in greased 8x8 inch pan.
12. Scatter chocolate chips over top.
13. Bake in 375 F oven for 1 to 2 minutes until chocolate chips are very soft.
14. Remove from oven. Swirl knife through batter to create a marble effect.
15. Return to oven.
16. Bake for about 20 minutes until firm and wooden toothpick inserted in center comes out clean.
17. Let stand on wire rack until cool.
18. Cuts into squares.