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## \$2,000 BY CRACKY BARS

- 1 3/4 Cups Sifted Flour
- 1 Teaspoon Salt
- 1/4 Teaspoon Baking Soda
- 3/4 Cup Shortening
- 1 Cup Sugar
- 2 Eggs
- 1/3 Cup Milk
- 1 Teaspoon Vanilla
- 1 Ounce Melted Chocolate
- 3/4 Cup Walnuts
- 9 Double Graham Crackers
- 3/4 Cup Semi Sweet Chocolate Pieces

## DIRECTIONS

1. Sift together the flour, salt and baking soda.
2. Cream shortening and sugar well.
3. Add eggs.
4. Combine milk and vanilla.
5. Add alternately with dry ingredients to creamed mixture.
6. Place 1/3 of the batter in a second bowl.
7. Add chocolate and walnuts.
8. Spread into two well greased 8 inch square pans.
9. Arrange graham crackers over batter.
10. Add chocolate pieces to remaining 2/3 of batter.
11. Drop by spoonfuls over crackers.
12. Spread to cover.
13. Bake in a 375 degree oven for 20 to 25 minutes.
14. Cut into bars when cool.