

Chocolate Sherry Cream Bars

Base (or substitute 2 pkgs Betty Crocker Gluten Free Brownie Mix)

4 oz, baking chocolate
1 C butter
4 eggs
2 C sugar
1 C sifted flour
½ t. salt
1 t. vanilla

Preheat oven to 325 degrees. Melt chocolate and butter over boiling water. Cool slightly. Beat eggs till light and gradually add sugar. Then add chocolate and butter, flour, salt, and vanilla. Beat 1 full minute. Pour into greased and lightly floured 10 X 14 pan. Bake 25 minutes. Cool.

Filling

½ C. butter
4 C powdered sugar
¼ C cream
4 T sherry
1 C chopped pecans

Beat butter and sugar. Add cream and sherry gradually. When light and fluffy, add nuts and mix. Spread over chocolate bars and chill.

Topping

1-6 oz. pkg (or less) semi-sweet chocolate (or a combination of semi-sweet and bittersweet)
3 T water
4 T butter

Melt chocolate bits with water and butter. Drizzle over the chilled filling. Chill again before cutting into bars. This is quite rich—so it can make 48 or more bars. Keep any leftovers in the refrigerator.