

Polka Dot Squares©

Makes about 36–42 squares

Ingredients:

2 oz.	Kerry Gold™ butter
1 pkg.	White Lily™ Brownie Mix
1 cup	walnuts, chopped
1 cup	chocolate chips
1 cup	whipping cream
2 Tbsp.	rum
3 med. or 2 lg.	eggs

Method:

Preheat conventional oven to 375°, convection oven to 350°.

Cover a cookie sheet with foil and spray with a non-sticking spray. Spread butter over and melt in oven. Cool until firm.

In a mixing bowl, fold brownie mix, walnuts and chocolate chips together. In another bowl, mix whipping cream, rum and eggs together. Add whipping cream to brownie mix and stir until the dry ingredients absorb the liquid.

Spread over cold butter and bake 22–24 minutes. Immediately take out of the oven and put either white melting chocolate and brown melting chocolate, chocolate kisses or M&M's on top. Cool on the counter. When cold, refrigerate a couple of hours then cut into squares or pack airtight in plastic and foil and keep in the refrigerator for one week.

