

# Selma's Chocolate Cinnamon Squares

7 c. flour

1 tsp baking powder

3 tsp cinnamon

$\frac{1}{2}$  c butter

$\frac{1}{2}$  c shortening

1 egg

1 egg yolk

1 c sugar

## Topping

1 egg white

$\frac{1}{3}$  c sugar

1 tsp cinnamon

6 oz chocolate chips

$\frac{1}{2}$  c chopped nuts

Mix & sift flour baking powder sugar &

Cinnamon - Add butter and shortening  
(at room temperature) 1 whole egg + 1 egg  
yolk - blend well

Turn into 10x15 pan lightly  
greased - spread mixture evenly -  
beat egg white slightly and brush  
over whole mixture - combine  
remaining ingredients for Top and  
sprinkle over top of cake

Bake 25 min at 350° oven