

Chocolate Chess Squares

2 ¼ cups Bisquick®, divided
½ cup powdered sugar
¾ cup cold butter, cut up
2 cups sugar
½ cup chopped pecans
¼ cup butter, melted
¼ cup milk

3 ½ Tbsp. unsweetened cocoa
2 Tbsp. cornmeal
1 Tbsp. white vinegar
½ tsp. vanilla extract
4 large eggs, lightly beaten
Powdered sugar

Combine 2 cups Bisquick® baking mix and ½ cup powdered sugar; cut in cold butter until mixture is crumbly. Press firmly into the bottom of a 13" x 9" baking pan. Bake at 350 degrees for 20 minutes or until lightly browned. Stir together sugar, the next remaining 8 ingredients listed, and the remaining ¼ cup of Bisquick®. Mix well and pour over crust. Bake at 350 degrees for 35 minutes or until lightly browned and set. Cool on wire rack. Dust lightly with powdered sugar and cut into 2-inch squares for serving.

**For another idea, pop chess square into microwave to heat and serve with vanilla ice cream or Cool Whip.*