

Puffed Wheat Squares

Chris Burkart, e-mail message to Michael Miller

These recipes were made for our family when holiday time came along. We rarely had desert outside of Sundays, and most of the time the desert was mom's canned fruit. At Christmas time and Easter, especially, we had puffed wheat squares, matrimonial cake, poppyseed roll or apple streudel.

Required: 9 x 12 greased pan and a large pot.

1/3 cup butter or margarine
1/2 cup corn syrup
1 cup brown sugar
8 cups puffed wheat
2 tablespoons cocoa
1 teaspoon vanilla

In a large pot, melt butter, and add syrup, sugar, cocoa and vanilla. When syrup bubbles, remove from heat and add wheat puffs. Put in the pan and press with a buttered spoon to make it even. Cut into squares and serve.