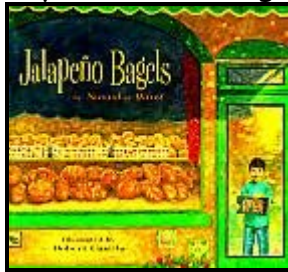


SECOND GRADE

Learn About Family Heritage at Thanksgiving
"Jalapeño Bagels"
by Natasha Wing



For International Day at school,
Pablo wants a treat from his family's bakery to reflect his culture.
But he has a hard time deciding between
his Mexican mother's and his Jewish father's
wonderful baked goods.

*** * * CHANGO BARS * * ***

1/2 c. butter
1/2 c. margarine
2 c. brown sugar
3 eggs
2 1/3 c. flour
1 T. baking powder
1 t. salt
1 c. chocolate chips
1 c. mixed nuts

Melt butter and margarine.

While this is melting, cream brown sugar and eggs,
then add melted butter and margarine.

Combine flour, baking powder, and salt and stir into sugar mixture.

Fold in chocolate chips and nuts.

Pour mixture into greased 9inch by 13inch baking pan.

Bake 45 to 50 minutes at 350 degrees.

This recipe is from a real Mexican-Jewish-American bakery in
Arcata, California - - -

LOS BAGELS BAKERY & CAFE