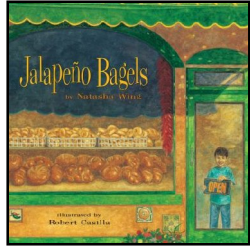


Second Grade – Family Heritage

Jalapeño Bagels by Natasha Wing



For International Day at school, Pablo wants to bring a treat from his family's multicultural bakery, but he has a hard time deciding between his mother's Mexican sweets and his father's Jewish treats. (Though Pablo did not end up bringing these Chango Bars, the recipe from the back of the book is too good not to pass along!)

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 + secret ingredient
- 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 (+ secret ingredient) and nuts. Pour mixture into greased 9" x 13" baking pan. Bake 45 to 50 minutes at 350 degrees. The recipe is from a real multicultural bakery: LOS BAGELS BAKERY & CAFÉ: losbagels.com