Double Chocolate Truffles

1 1/2 cups 3/4 cup margarine
1/2 cup brown sugar 1 tsp. vanilla
1/2 cup chocolate chips 2 Tbsp. baking powder
1/4 cup powdered sugar 350° oven
1/2 c. cocoa Powdered Sugar


In a mixing bowl, beat 1/2 cup margarine and 1/2 cup white sugar. Add 1 cup white sugar and beat until fluffy. Blend in eggs, vanilla, and butter. Spread gently into 11x7x2 baking pan. Bake 12-14 minutes. Store in refrigerator. 10-12 minutes. Cool in Pan. Remove to rack.

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