

Keywords: Butter, Christmas, Cocoa, Desserts, Snacks, Sugar, Powdered, Vanilla, Velveeta Cheese, Walnuts

Yield: 1 8 x8 pan

Preparation Time: 1/2 hour

Cooking Time: 15 min on stove

Ingredients

1/4 lbs	butter or Margarine
1/4 lbs	velveeta Cheese
1 lbs	Powdered sugar
1/4 cup`	Cocoa
1 tsp	vanilla
1/2 cup`	Chopped Nuts (Walnuts)

Procedure

1. Melt butter and velveeta over low heat.
2. Sift cocoa and powdered sugar together.
3. Add to butter/cheese mixture.
4. Add vanilla and nuts.
5. Mix and spread on an 8 x 8 x 2 inch pan.
6. Cool and cut into squares.