

Directions

Cream contents of Jar A with 1.25 cups of softened butter.

Beat in 1 egg and 1 teaspoon vanilla extract.

Gradually mix in contents of Jar B.

Remove two ninths of the dough to a separate container and mix with 1/4 cup baking cocoa.

Roll out (between waxed paper) the chocolate dough into one 2" wide strip and the vanilla dough into two 2" wide strips and two 1.5" strips. All strips should be approximately 0.5" thick.

Place one 2" vanilla strip on a piece of plastic wrap, followed by the 2" chocolate strip and another 2" vanilla strip. Attach the 1.5" vanilla strips to either side, and wrap in plastic wrap to produce a 3" wide, 1.5" thick bundle.

Refrigerate for one hour.

Unwrap the bundle and carefully slice a 1" wide, 1.5" thick strip off of one side. Move this strip to the other side and reattach, cut side inward. Re-wrap this new 3" wide, 1.5" thick bundle.

Refrigerate for one hour.

Unwrap and cut into quarter inch slices. Bake at 375 for 8-10 minutes or until edges are slightly browned. Let stand for 2 minutes before removing to wire racks to cool.