

Puffed Wheat Squares

Ingredients:

- ½ Cup butter
- 1 Cup corn syrup
- 1 Cup white sugar
- ¼ Cup brown sugar
- 6 Tablespoons cocoa powder
- 1 teaspoon vanilla
- 10 Cups puffed wheat

In a large heavy pan combine butter, corn syrup, both sugars and cocoa. Bring the mixture to a boil over medium heat, being careful that it is not too high!! Boil this mixture for about 2 minutes stirring constantly and ensuring that you do not burn or scorch the bottom of the pan. Turn off the heat and add vanilla. Stir in 10 cups of puffed wheat. Mix well. Press mixture into a greased 9x13 inch pan.