

DREAM BARS

Description

Unusual cookies with my favorite ingredients, chocolate, sugar and meringue.

Ingredients

- 1 cup Shortening, crisco
- 1/2 cup sugar
- 1 1/2 cup Brown sugar - packed
- 2 eggs, separated
- 1 tbsp water
- 1 tsp vanilla
- 2 cups flour (all purpose)
- 1/4 tsp salt
- 1 tsp baking powder
- 1/4 tsp baking soda
- 7 ozs chocolate chips, or more - up to 12 oz.

Instructions

Cream shortening, add 1/2 cup white sugar gradually. Beat until light, Lightly beat egg yolks and add with water and vanilla. Blend well.

Whisk together flour, salt, baking powder and soda and add to first mixture.

Spread in 15" x 11' sheet pan. Sprinkle chocolate chips evenly over top of dough. Beat egg whites stiff and add brown sugar and beat until stiff peaks form. Spread over chocolate chips, sealing to edges of pan.

Bake at 375 degrees for 25 minutes. Meringue will be light brown. Let stand and cut while still a little warm with a sharp knife. Store in air tight container.

Summary

Yield: 24

Source: The electric company in Pittsfield MA used to send out a newsletter that contained recipes, I copied this when I was in high school and used to make it frequently.

Prep Time: 1 hour

Category: Cookies & Bars

Cuisine: American