

Chocolate Chip Dream Bars

Canadian Mennonite Cookbook - 1974

*1/3 cup butter, quartered
1/4 cup white sugar
1/4 cup brown sugar
2 egg yolks, beaten
1/2 teaspoon vanilla
3/4 cup flour
1 teaspoon baking powder
1/8 teaspoon salt
3 squares (3 ounces) semi-
sweet chocolate chips
2 egg whites
1 cup brown sugar
1 cup coconut*

Preheat the oven to 350 degrees.

In a bowl, cream the butter. Gradually cream in the white sugar and then the brown sugar. Add the beaten egg yolks. Beat hard for a few minutes. Add the vanilla.

In a bowl, sift the flour with the baking powder and salt. Gradually blend into the creamed mixture.

Pat the dough over the bottom of a greased square pan. Sprinkle the chocolate chips over the dough in the pan.

In a bowl, beat the egg whites until stiff and gradually beat in the brown sugar. Beat until stiff. Then mix in the coconut. Spread this meringue mixture over the chocolate chips.

Bake for 25 minutes or until lightly browned.

Cool thoroughly and then cut.

Per Serving (excluding unknown items): 2004 Calories; 99g Fat (43.5% calories from fat); 26g Protein; 263g Carbohydrate; 10g Dietary Fiber; 589mg Cholesterol; 1574mg Sodium. Exchanges: 4 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 Fruit; 19 Fat; 11 1/2 Other Carbohydrates.