

Halfway Bars

Ellen Berry

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*1 cup flour
1/2 teaspoon baking powder
1/8 teaspoon baking soda
6 tablespoons butter
1/4 cup white sugar
3/4 cup brown sugar
1 egg, separated
1/2 teaspoon vanilla
1/2 cup semisweet
chocolate chips*

Preheat the oven to 350 degrees.

In a bowl, thoroughly mix together the flour, baking powder and baking soda. Set aside.

In a bowl, cream the butter, white sugar and 1/4 cup of the brown sugar. Add the egg yolk and vanilla. Beat to blend. Add the flour mixture. Blend.

Turn the batter into a buttered eight-inch pan. Pat down firmly and evenly. Sprinkle with chocolate chips. Press slightly into the dough.

In a small mixing bowl, beat the egg white until it holds soft peaks. Gradually beat in the remaining 1/2 cup of brown sugar until very stiff. Spread over the chocolate.

Bake about 30 minutes until golden. Place the pan on a rack to cool.

Cut into bars.

(You can double the recipe and make two pans.)

Per Serving (excluding unknown items): 1958 Calories; 100g Fat (44.7% calories from fat); 23g Protein; 256g Carbohydrate; 9g Dietary Fiber; 398mg Cholesterol; 1221mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1 Lean Meat; 19 Fat; 10 1/2 Other Carbohydrates.