

Here's what's cookin' **Butterscotch Meringue Bars** Serves 24 bars

Recipe from the kitchen of **Mary A. Schoen**

$\frac{1}{4}$ c. Margarine $\frac{1}{2}$ c. sifted flour

1 tsp. baking powder

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ c. brown sugar

2 egg yolks

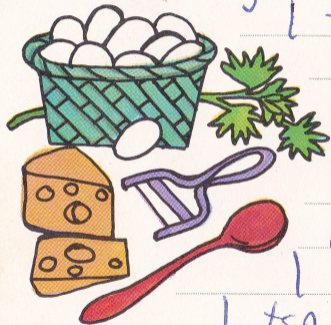
2 egg whites

1 c. brown sugar

1 c. chopped walnuts

1 tsp. vanilla

Combine flour, baking powder, salt, & $\frac{1}{2}$ c.



brown sugar. Cut in margarine. Add egg yolks and mix until crumbly. Pack into 11 x 7 x 1 1/2-inch pan, bottom rubbed with margarine. Beat egg whites until stiff. Slowly add 1 c. brown sugar. Blend thoroughly, then add walnuts and vanilla. Spread on top of crumb mixture. Bake at 325° F. for 30 minutes. Cut into bars.