

Chinese Chews

June Munger

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

1 cup flour
1/2 cup margarine
2 tablespoons sugar
2 eggs
1 1/2 cups brown sugar
2 tablespoons flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 teaspoon vanilla
1/2 cup coconut
1 cup walnuts, chopped
powdered sugar (for
dusting)

Preheat the oven to 300 degrees.

In a bowl, mix the flour, margarine and sugar. Rub in your hands to form crumbs. Pat the crumbs into the bottom of a 9x12-inch baking pan.

Bake for 5 to 10 minutes. Cool.

In a bowl, beat the eggs until light.

Add the brown sugar, flour, baking powder, salt, vanilla, coconut and walnuts. Mix well. Spread the mixture over the crumb crust.

Bake for 30 minutes. Cool.

Cut into squares. Sprinkle powdered sugar over the top.

Per Serving (excluding unknown items): 3296 Calories; 186g Fat (49.5% calories from fat); 60g Protein; 369g Carbohydrate; 14g Dietary Fiber; 424mg Cholesterol; 2324mg Sodium. Exchanges: 8 Grain(Starch); 5 1/2 Lean Meat; 1/2 Fruit; 33 1/2 Fat; 15 1/2 Other Carbohydrates.