

Hoosier Peanut Bars

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The Church of St. Michael and St. George - St. Louis, MO - 1980

Yield: 16 bars

*2 cups flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup shortening
1/2 cup sugar
1 1/2 cups brown sugar,
divided
2 eggs, separated
1 teaspoon vanilla
3 tablespoons water
1 package chocolate chips
chopped peanuts*

Preheat the oven to 325 degrees.

In a bowl, sift together the flour, baking powder, baking soda, and salt.

In a bowl, cream the shortening. Add the sugar and 1/2 cup of brown sugar. Blend in the egg yolks and vanilla. Add the flour mixture alternately with water.

Press the dough into an 8x12-inch greased and waxed paper-lined baking pan. Sprinkle with chocolate chips. Press in gently.

In a bowl, beat the egg whites until foamy. Gradually add one cup of the brown sugar. Beat until stiff. Spread over the chocolate chips. Top with peanuts.

Bake for 30 to 35 minutes.

Per Serving (excluding unknown items): 4255 Calories; 181g Fat (37.0% calories from fat); 48g Protein; 649g Carbohydrate; 20g Dietary Fiber; 424mg Cholesterol; 3556mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 34 1/2 Fat; 30 Other Carbohydrates.