Peanut Bars

Ingredients

- 1 cup shortening
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 2 egg yolks
- Dash of salt
- 1/2 tsp vanilla
- 2 cups flour
- 1 tsp baking soda dissolved in 1 Tbsp cold water
- 1 pkg (1 cup) chocolate chips
- 2 egg whites
- 1/2 cup brown sugar
- Spanish peanuts (to sprinkle on top)

Instructions

1. Mix together the shortening, white sugar, brown sugar, egg yolks, salt, vanilla, flour, and baking soda dissolved in cold water until combined.
2. With floured hands, flatten this mixture into the bottom of a 10" x 13" pan or a cookie sheet that has sides.
3. Press the chocolate chips evenly over the top of the dough layer.
4. Beat the 2 egg whites until stiff, then fold in the 1/2 cup brown sugar.
5. Spread the egg white mixture over the chocolate chips using a spatula.
6. Sprinkle Spanish peanuts over the top.
7. Bake at 325°F for 30 minutes. Bars are done when the top is a little brown.

PEANUT BARS

1 cup shortening
1/2 c. white sugar
1/2 c. brown sugar
2 egg yolks
dash salt
1/2 tsp. vanilla
2 c. flour
1 tsp. baking soda with 1 Tblp. cold water

Mix the above all together and hands floured flatten this mixture into the bottom of a 10"X13" pan or cookie sheet that has sides. Then press 1 pkg. (1c.) chocolate chips on this. Beat 2 egg whites stiff then add 1/2 c. brown sugar. Put this on top of chips with spatula. Then sprinkle Spanish peanuts on top. Bake at 325° for 30 minutes. Bars are done when top is a little brown.

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