Chinese Chews

Ingredients

- 3/4 cup butter
- 3 Tbsp granulated sugar
- 1 1/2 cups flour
- 3 eggs
- 2 1/4 cups brown sugar
- 3/4 cup coconut
- 1 cup nut meats, chopped
- Confectioners' sugar (for dusting)

Instructions

1. Cream butter, add granulated sugar and beat well.
2. Blend in flour to form a smooth dough.
3. Pat out in a greased square or oblong pan.
4. Bake in a moderately hot oven about 15 minutes.
5. In the meantime, separate eggs and beat egg yolks until thick.
6. Gradually add brown sugar, beating constantly.
7. Add coconut and nut meats.
8. Fold in stiffly beaten egg whites.
9. Spread mixture over baked base and return to moderately hot oven for 25 minutes.
10. While hot, cut in squares and dust with confectioners' sugar.

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