

Chess Squares

- 1 lb boy brown sugar
- 1 cup granulated sugar
- 2 sticks margarine
- 4 eggs
- 2 cups flour
- 1 tsp baking powder
- $\frac{1}{4}$ tsp salt
- 1 tsp vanilla
- 1 cup chopped pecans

Separate eggs. Beat egg whites till stiff but not dry. Melt butter and add both sugars in mixing bowl. Beat until creamy + smooth. Add egg yolks, beating until creamy. Mix flour, Baking P.

and salt. Add flour mixture slowly to creamed mixture.

Add vanilla extract and fold in beaten egg whites. Add chopped nuts and stir just enough to mix evenly. Divide batter equally between two 9 inch square pans which are greased well and floured. Spread batter evenly in pans with bottom of spoon or spatula.

Bake in slow oven 325° for 30 minutes. Place on cake rack and allow cookies to cool in pan. Cut into squares.

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