
Butter Chews



from the kitchen of Ruth Bancroft

Ingredients

- ¾ c. butter
- 3 T. granulated sugar
- 1 ½ c. flour
- 3 egg yolks, beaten
- 2 ¼ c. brown sugar
- 1 c. nuts, chopped
- ¾ c. shredded coconut
- 3 egg whites, stiffly beaten
- confectioner's sugar

Directions

Cream the butter, add sugar, and beat well. Then blend thoroughly with the flour.

Pat mixture into a greased cake pan and bake in a moderately hot oven (375° F.) for 15 minutes or until a delicate brown. Now add the brown sugar to the beaten egg yolks and blend in well. Add chopped nuts and coconut, then fold in the beaten egg whites. Pour over the baked mixture and return to the oven for 25 to 30 minutes (at 275°). Cut into one-inch squares and dust with confectioner's sugar. Makes 35 squares.

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