

Meringue Bars

Laura J. Barton

Free-lance Writer, Portland, Oregon

I was introduced to hazelnuts while living in Europe. Now that I live in Oregon, where 98 percent of the U.S. hazelnut crop is grown, my file of hazelnut recipes continues to grow. The following is a favorite; it is often requested by my family.

Makes about 30 bars

1/2 cup butter	1/2 cup granulated sugar
1/2 cup sifted confectioners' sugar	1/2 teaspoon ground cinnamon
2 eggs, separated	1 cup ground, toasted hazelnuts (filberts)
1 cup sifted all-purpose flour	

Mix together thoroughly the butter, confectioners' sugar, egg yolks and flour. Press mixture into the bottom of a 13x9x2-inch baking pan. Bake in a preheated 350-degree oven 10 minutes.

While the crust is baking, beat egg whites until stiff. Gradually beat in granulated sugar and cinnamon. Fold in ground hazelnuts.

Spread egg white mixture over the partly baked crust. Return to 350-degree oven and bake 25 minutes, or until the topping is golden brown. Let cool slightly, then cut into bars. Store in airtight containers.