

## Our Favorite Recent Responses

### BUTTERSCOTCH MERINGUE BARS

Emily Zinos, St. Paul, Minn.

**Makes 24 bars**

"These bars are a family favorite. We also know them as Sunshine and Shadow Bars because of their contrasting layered appearance."

**2** cups all-purpose flour  
**1** teaspoon baking powder  
**½** teaspoon baking soda  
**½** teaspoon salt  
**16** tablespoons (2 sticks)  
    unsalted butter, softened  
**2** cups packed brown sugar  
**½** cup granulated sugar  
**2** large eggs, separated  
**1** teaspoon vanilla extract  
**1** tablespoon water  
**2** cups semisweet chocolate chips



1. Adjust oven rack to middle position and heat oven to 350 degrees. Grease 13- by 9-inch baking pan. Whisk flour, baking powder, baking soda, and salt in large bowl.
2. With electric mixer on medium speed, beat butter, 1 cup brown sugar, and granulated sugar until fluffy. Beat in egg yolks, vanilla, and water. Reduce speed to low and add flour mixture, mixing until combined. Spread dough evenly in prepared pan. Press chocolate chips lightly into dough.

3. In clean bowl, whip egg whites to stiff peaks and slowly mix in remaining brown sugar. Spread egg white mixture over dough and bake until golden brown, about 30 minutes. Cool in pan 1 hour. (Bars can be stored in airtight container for 3 days.)