Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Class\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Mystery Recipe

Half the recipe

1 cup sugar \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

½ c shortening \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

½ t salt \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

2 egg yolks \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

2 squares unsweetened chocolate \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1 c flour \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

½ c milk \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1 t vanilla \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

2 egg whites \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1 c walnuts (optional) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Instructions:

Preheat oven to 350 degrees. Melt chocolate in a double boiler or in a microwave oven. Cream together shortening and sugar. Separate eggs, making sure not to get any yolk in the whites. Set aside the whites.

Add the yolks, salt and melted chocolate to the sugar and shortening mixture. Stir in flour, milk and vanilla until well blended. Beat the eff whites to stiff peaks and fold egg whites and nuts into the mixture.

Spread the dough in a greased 13x9x2 inch pan, ½ inch thick. (for ½ recipe use an 8x8x2 pan bake at 350 degrees for 20 minutes (for ½ recipe, bake for 15 minutes or until bars spring back when lightly touched.

Explain how you measure each ingredient.

Sugar:

Shortening:

Flour:

Milk:

Vanilla: