

Raspberry Meringue Bars

Ingredients:

1 ½ cups (375 mL) all-purpose flour
2 tsp (10 mL) baking powder
½ cup (125 mL) butter
2 egg yolks
1 cup (250 mL) raspberry jam
2 egg whites
¾ cup (175 mL) brown sugar
1 cup (250 mL) unsweetened coconut



Instructions:

For the base, mix flour and baking powder together in medium bowl. Add butter and mix to form pea size particles. Stir in egg yolks. Mix well. Transfer to an ungreased 9 X 9 inch (23 X 23 cm) pan.

Drop spoonfuls of raspberry jam over base and then carefully spread jam over the base. In a large bowl, beat egg whites until foamy. Gradually add brown sugar while beating on high. Continue beating until mixture is stiff and glossy. Stir in coconut. Spread egg white mixture over jam layer. Bake at 350°F (180°C) for approximately 30 -35 minutes. Cool on a wire rack and then cut into squares. Keep covered and refrigerated.

Makes 25 bars.