

ALMOND SNOWBANK BARS

OVEN 400---9 by 9 ungreased pan

2 cups flour

2 eggs, separated

½ cup sugar

¼ teaspoon salt

¾ cups margarine or butter, softened

½ cup silvered almonds, chopped.

½ cup raspberry or strawberry jam

1/3 cup sugar

½ cup slivered almonds

Mix egg yolks, flour, ½ cup sugar, salt, butter and ½ cup chopped almonds. Dough will be very stiff. Press dough in pan.

Bake 15 to 20 minutes until edges are light brown. Cool slightly.

Spread with jam.

Beat egg whites until foamy, gradually beat in 1/3-cup sugar and beat until stiff and glossy. Spread meringue over jam. Spread with ½ cup slivered almonds.

Bake 5 to 10 minutes until meringue is light brown. Cool slightly, cut into squares.