

350 degrees

12-15 minutes

Chewy Louie Bars

- 4 large eggs
- 2 cups dark brown sugar (firmly packed)
- 1 ½ tablespoons butter or margarine
- 1 ½ tsp. vanilla extract
- 1 ½ teaspoon baking soda
- 1 ½ cup all-purpose flour
- 1 ½ cups flour
- ½ cups chopped pecans

-Grease and flour a 13 x 9 inch cake pan, or line the bottom with Silpat liner or a parchment sheet and grease just the sides.

-Boil 1 ½" water in lower half of the double boiler.

-Turn on oven to 350 degrees.

-In the upper half of the double boiler, beat the eggs and sugar.

-Put in the butter and place over boiling water.

-Stir and cook for 5 minutes on high heat. Remove from heat.

-Stir in the vanilla then the baking soda.

-Dump in the flour, mix until smooth and then stir in the nuts.

-Immediately scrape into the prepared pan, spread and bake for 12 minutes.

-Cool 10 minutes then shaped loose from sides of pan and chill for at least one hour before cutting.

-Dust top and bottom with powdered sugar before cutting into bars.

Notes

-Only 10 minutes prep time (with practice you can have this prepped and baked within 30 min.)

-You may have to bake for more than 12 minutes depending upon your oven.

-It is easier to buy a 1 pound box of brown sugar and simply remove 1/2 cup of sugar than to cram 2 cupfulls. You do not even have to pack down the ½ cup you remove.

-For perfectly evenly sized cookies, cut the final product in half, halve the half, etc until you have 16 big pieces. At that point cut it into thirds and you will have 48 pieces.

-You can leave out chilling before cutting but the finished product will not look as good and be sort of crushed.

-Do not double the recipe. Make two batches instead. Bake them separately because waiting for the second batch to cook will cool off the first and they will not rise or cook evenly.

This recipe comes from Annie Konno, a patient's wife, and modified by Laurie Lee in 1982. Whenever Mrs. Konno would make this treat for the people of Schofield Dental Clinic we would love eating it. These bar cookies are easy to make, freeze well and are good for mailing.