



www.mountainviewbulkfoods.com



Meringue Coconut Brownies

3/4 c. butter, softened
1 1/2 c. brown sugar, packed, divided
1/2 c. sugar
3 eggs, separated
1 tsp. vanilla
2 c. all-purpose flour
1 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
2 c. (12 oz.) semisweet chocolate chips
1 c. flaked coconut

In a large mixing bowl, cream the butter, 1/2 c. brown sugar and sugar. Add egg yolks and vanilla. Beat on medium speed for 2 minutes. Combine the flour, baking powder, baking soda and salt; add to creamed mixture and mix well. (the batter will be thick.) Spread into a greased 9"x13" baking pan. Sprinkle with chocolate chips and coconut. In a small mixing bowl, beat egg whites until soft peaks form. Gradually beat in remaining brown sugar, one table-spoon at a time. Beat until stiff peaks form. Spread over the top. Bake at 350° for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on wire rack. Cut into bars. Store in refrigerator. Yield: 3-3 1/2 dozen.

