

Here is Nancy Reagan's Vienna Chocolate Bars

Karen Miller 1/19/2015 (Crappie Club – fish fry)

1 cup unsalted butter (2 sticks)  
1-1/2 cups sugar  
1-1/2 cups flour  
1/4 tsp. salt  
1 cup semisweet chocolate chips  
2 egg yolks  
1 10-ounce jar raspberry jam  
4 egg whites  
2 cups finely chopped nuts (I used pecans)

1. Preheat oven to 350 degrees
2. Cream the butter, 1/2 cup of the sugar, and 2 egg yolks
3. Add the flour and salt and knead with your fingers
4. Pat batter flat onto an 11 X 15 jelly roll pan
5. Bake for 15 to 20 minutes until lightly browned
6. Remove the pan from the oven
7. Spread jam across the baked cookie crust and top with chocolate chips
8. Beat the egg whites until they are stiff. Beat in remaining 1 cup of sugar and then fold in the nuts
9. Spread the egg whites on top of the chocolate chips
10. Bake again for about 25 minutes, until lightly browned.
11. Cool and cut into squares or bars