

BAKED GOODS

WERNER BARS†

(WERNER STANGEN)

Dough:

- 2 cups flour
- 1 cup powdered sugar
- 1 ½ teaspoons baking powder
- 2 eggs
- 8 tablespoons butter or margarine (8 tablespoons equals a stick)

Topping

- 16 tablespoons butter or margarine
- 1 cup sugar
- 3 tablespoons water
- 2 8 oz. packages chopped hazelnuts
- ¾ cup apricot preserves
- 6 oz. chocolate or chocolate flavored candy coating

Dough:

On a board or countertop place flour. Sprinkle with baking powder and powdered sugar. Make a well in the flour and drop in the eggs. Cut the butter or margarine into slices over the top of the eggs and knead into a smooth dough. Place the dough into a shallow greased pan (15" X 10" X ½") and spread evenly over the bottom of the pan. Set aside.

Topping:

Grind 1 8 oz. bag of hazelnuts finely and set aside. Place the butter or margarine, sugar and water in a saucepan. Bring to a boil. Once the butter or margarine is melted stir in the ground and the remaining bag of chopped hazelnuts. Take the mixture off the heat and let it cool. Stir apricot preserves and spread evenly over the dough. Once the nut mixture has cooled spread it over the preserves evenly. Bake in a preheated oven at 400° for 20-25 minutes. Let pan cool for 45 minutes and cut the baked dough into small

rectangles. Melt the chocolate and brush over the cut sides of the rectangles. Place on a rack until the chocolate dries.

Makes 75-85 bars.

This is a favorite Christmas cookie.

NO PICTURE IS CURRENTLY AVAILABLE.