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## Walnut Fingers

This is from Mrs. Daniels in  
Richmond Hill, Ontario, Canada

Quantity	Ingredients	Preparation Notes
8 oz	Flour	• Knead together first four items
3 oz	Powdered Sugar	• Put dough into 8" square pan and push to line the bottom.
4 oz	Margarine	• Put beaten egg whites in small pan with walnuts, chocolate and sugar, heat slowly but do not boil.
2	Egg Yolks (reserve whites)	• Spread over pastry and bake at 350 degrees for 30 to 45 minutes.
2	Egg whites (beaten)	
2 oz	Chopped Walnuts	
2 oz	Chocolate bars	
1 Castor	(small condiment jar) fine sugar	