

Chinese Chews – Mildred Little

2 eggs
1 c brown sugar
1 c chopped walnuts
1 c chopped dates
1 t vanilla
 $\frac{3}{4}$ c sifted flour
1 t baking powder
Pinch salt
Granulated sugar

1. Grease rectangular cake pan
2. Beat eggs and sugar together
3. Blend in flour, baking powder and salt
4. Add fruit, nuts and vanilla
5. Bake at 350°F for 20 minutes
6. While still hot, slice into fingers and roll in sugar