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## LINDA'S HELLO DOLLY BARS

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**1/2 c. butter**  
**1 c. graham cracker crumbs**  
**1 c. coconut**  
**1 (6-oz.) pkg. chocolate morsels**  
**1 (6-oz.) pkg. butterscotch morsels**

**1 (15-oz.) can sweetened condensed milk**  
**1 1/2 c. nuts, finely chopped**

Melt butter in 9 x 13-inch pan. Spread graham crackers evenly over butter. Sprinkle with coconut. Spread chocolate and butterscotch morsels over. Drizzle milk evenly over entire mixture. Top with nuts. Bake in preheated oven at 350° for 30 minutes. Cool. Cut into squares.

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## GOLDEN ALMOND BARS

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**1 pkg. yellow cake mix**  
**1/3 c. butter**  
**1 c. ground or finely chopped almonds**

**1 c. powdered sugar**  
**1 tsp. almond extract**  
**4 egg whites**  
**1/2 c. chopped almonds**

Heat oven to 350°. Grease a 9 x 12-inch pan. Combine cake mix and butter at low speed of mixer until crumbly. Reserve 1/2 cup crumbs for topping. Press remaining crumbs in bottom of prepared pan. Beat ground almonds, powdered sugar, almond extract and egg whites on highest speed for 4 minutes. Pour over crumbs. Combine the 1/2 cup reserved crumbs and chopped almonds. Sprinkle over egg mixture. Bake at 350° for 20-30 minutes. Cool completely before cutting.

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## DATE BARS

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**1 c. sugar**  
**2 1/2 T. melted butter**  
**2 egg yolks**  
**1 1/2 c. boiling water**  
**1 c. cut-up dates**  
**1 tsp. vanilla**  
**1 c. flour**

**1 1/2 tsp. baking powder**  
**1/2 tsp. salt**  
**2 egg whites, stiffly beaten**  
**Powdered sugar**  
**Nuts (opt.)**  
**Coconut (opt.)**

Mix sugar and butter, then blend in egg yolks. Pour boiling water over dates. Add to butter mixture along with vanilla. Add dry ingredients. Fold in stiffly beaten egg whites. Pour into 10 x 15-inch greased pan. Bake at 350° for 20 to 25 minutes. Do not overbake. Cut bars and roll in powdered sugar. **Optional:** Nuts and coconut can be added to batter.