

## Chess Pie Bars



*Prep Time: 15 minutes (Ready in 2 hours)*

### **CRUST**

- 2 cups MARTHA WHITE® All-Purpose Flour
- 1/4 cup sugar
- 1/2 teaspoon salt
- 3/4 cup butter or margarine, cut up

### **FILLING**

- 3 eggs
- 1 1/2 cups sugar
- 6 tablespoons butter or margarine, melted
- 1 tablespoon MARTHA WHITE® Self-Rising Corn Meal Mix
- 1 teaspoon vanilla
- 1 teaspoon white vinegar

- 1 . Heat oven to 350° F. Grease or spray 13x9-inch pan. In large bowl, combine all crust ingredients. Beat on low speed of electric mixer until crumbly. Press mixture in bottom and about 1/2 -inch up sides of greased pan. Bake at 350° F. for 20 minutes or until very light golden brown
- 2 . In large bowl, beat eggs on low speed of electric mixer. Add sugar; beat until well blended. Stir in remaining ingredients; mix well. Pour filling over hot crust; bake an additional 16 to 25 minutes or until filling is set. Filling may puff up during baking, but will settle as it cools. Cool 1 hour or until completely cooled. Cut into bars. Store in refrigerator.

*24 bars*