

Maple Cappuccino Smacks



This is a delicious variation on one of my favourite squares. It can be served with afternoon tea or coffee, or anytime as a sweet tooth pacifier. Beating the egg whites separately creates a meringue like topping which is a nice texture with our Maple Cappuccino Sauce. These squares also freeze well.

ingredients

CRUST

- 1/3 cup** Icing Sugar (white or brown sugar could be used here)
- 1/3 cup** Butter - no salt, room temperature
- 1 cup** Flour - white all purpose
- 2** Egg yolks, room temperature
- Pinch** Salt

TOPPING

- 2** Egg whites, room temperature
- 250 ml (1 jar) Maple Cappuccino Sauce**
- 3/4 cup** Walnuts - chopped

instructions

Preheat oven to 350°F.

In a mixer on medium speed cream the butter and sugar together until light and fluffy, approximately 2 minutes. Add the egg yolks one at a time. On medium speed thoroughly blend them into the mixture. Gradually add the flour and salt. Mix on medium until the mixture adheres to itself. Be careful not to over mix at this stage. Doing so will make the crust tough.

Press the dough into an 8"x 8" Pyrex baking dish. Place the dish in the center on the lower oven rack. Bake for 10 minutes, or until the crust is just starting to brown. Remove from the oven.

Spread the walnuts over the crust and pour the topping over the nuts. Place the dish back in the oven and bake for 15 - 20 minutes or until the centre of the topping is set. If the topping is getting too brown before it sets, turn the oven down to 300°F.

Remove from oven and let cool before cutting. Makes 16 two inch squares.

To prepare the topping:

Remove the jar lid from the Maple Cappuccino Sauce. Place the jar in the microwave and heat on high for 1 minute, or until the mixture is just warm and pours nicely. Be careful not to over heat the sauce, because if it is too hot it will cook and change the texture of the egg whites.

Using a hand beater or electric mixer beat the egg whites to the soft peak stage. Gradually beat the Maple Cappuccino sauce into the eggs.