

# Decadent Walnut Bars

Recipe By Yocheved Werther



Cooking and Prep:  50  
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Serves:  12

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Gluten Free

Source: Whisk by Ami

Magazine

## Ingredients (8)

### Main ingredients

- 2 egg whites or 1/3 cup **Haddar Egg Whites**
- 3 cups sugar
- 1 and 1/2 cups oil
- 1 and 1/2 cups potato starch
- 1 cup ground walnuts

- 2 tablespoons vanilla sugar
  - 2 tablespoons of coffee dissolved in 2 tablespoons of boiling water
  - chocolate (for melting)
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## Start Cooking

### Prepare the Bars

1. Preheat oven to 350 degrees Fahrenheit. Line a 9x13-inch baking sheet or pan with Gefen Easy Baking Parchment Paper.
2. In the bowl of an electric mixer, beat the egg whites with one cup of sugar. Set aside.
3. Combine the oil, remaining two cups of sugar, potato starch, walnuts, vanilla sugar, and dissolved coffee. Fold the mixture into the egg whites and mix very well.
4. Pour batter onto the baking sheet or pan and bake for 45 minutes.
5. When cool, cut into bars or use a cookie cutter to create fun or elegant shapes. Drizzle with melted chocolate.