

Christmasy Fruit and Nut Bars

1 cup margarine
2 cups brown sugar
1 teaspoon vanilla
4 egg yolks
2 cups oats

1 cup all-purpose flour
4 egg whites
3/4 cup chopped nuts
2 cups chopped green and red
candied cherries

Thoroughly cream together margarine, 1 cup of the brown sugar and vanilla. Add egg yolks; mix well. Mix in oats and flour. Spread in a greased 9x13-inch baking pan. Beat egg whites until foamy. Gradually beat in remaining cup of brown sugar; continue beating until stiff. Fold in nuts and cherries. Spread over mixture in pan. Bake at 350 degrees 30-35 minutes. Cool and cut in bars. (Note: if desired, 1 package (16-ounce) semi-sweet chocolate bits can be substituted for cherries.)