

Piskóta – Cherry bars

6 eggs

1 cup plus 2 Tbs. margarine

1 cup plus 2 Tbs. sugar

1 1/3 cups flour

1 can pitted sour cherries (16 oz. Approx.)

9 X 13" pan, greased & floured

Separate the eggs. Mix yolks, sugar and margarine until fluffy, and then stir in flour.

Drain the cherries.

Beat egg whites until stiff peaks form and fold gently into the yolk mixture.

Pour into prepared pan and spread the dough evenly.

Place the cherries evenly on top of dough. They will sink in during baking.

Bake at 375 degrees for about 15 minutes. Watch the pan after 15 min. & remove it just as the edges turn brown & a toothpick inserted in center comes out clean.

Cool & cut into small squares or bars.

Enjoy!