Chocolate Meringue Cookies

3/4 cup shortening

1/2 cup sugar

1 1/2 cup brown sugar

3 eggs, separated

1 tsp. salt

1 tsp. baking powder

1/4 tsp. baking soda

2 cups flour

1 tbs. water

1 tsp. vanilla

1 cup chocolate chips

1/2 cup chopped nuts (opt.)

1. Mix shortening, sugar and **1/2 cup brown sugar.**
2. Blend in three egg yolks. Stir until well blended.
3. Add salt, soda, baking powder and part of flour. Mix well.
4. Add vanilla, water and remaining flour.
5. Press in large cookie sheet.
6. Beat egg whites until stiff.
7. **1 cup brown sugar**.
8. Blend in chocolate pieces and nuts.
9. Spread over bottom mixture.
10. Bake at 350° for 20 - 25 minutes or until meringue is light brown and crusted over.
11. Cut into squares or bars while still warm.
12. Yield: 3 dozen.