

Betty's Checkmate Chess Bars Recipe



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In this video, Betty demonstrates how to make her crunchy, chewy, delightful Chess Bars. They are very pretty, sprinkled with confectioner's sugar on top, and can be used as a finger food or formal dessert. They are scrumptious!

Ingredients:

1 stick butter or margarine, melted
1 egg, well beaten, plus 2 more eggs, well beaten
1 box yellow cake mix
16 oz. box confectioner's sugar
8 oz. cream cheese, softened

In a large mixing bowl, mix 1 well-beaten egg with 1 box yellow cake mix, and 1 stick of melted butter or margarine. When it makes a dough, move it to a 13-inch by 9-inch by 2-inch Pyrex dish, and use your hands to spread it evenly over the bottom. Now, make the filling. In a large mixing bowl, add 2 well-beaten eggs, a 16 oz. box of confectioner's sugar, and 8 oz. cream cheese (softened). Mix well, until all lumps of cream cheese and confectioner's sugar are gone. Now, pour this filling over the crust in the Pyrex dish. Bake in an oven that has been preheated to 350 degrees for 30 minutes. Cool to room temperature, and then cut into bars or squares, as desired. While the dish is cooling, sprinkle a little confectioner's sugar over the top for looks and flavor. Yum! You will like it!!!