

# Dream Bars

1/2 Cup butter or margarine  
2 Cups firmly packed brown sugar  
1 3/4 Cups whole wheat flour  
3 eggs  
1 Teaspoon baking powder  
1 Teaspoon vanilla  
1/4 Teaspoon salt  
1 1/2 Cups flaked coconut  
1 cup chopped nuts

**Cream:** Butter and gradually add 1/2 cup brown sugar, continue creaming until light and fluffy.

**Stir:** In 1 1/2 cups flour until mixture resembles coarse crumbs.

**Press:** Firmly into bottom of ungreased 9 x 13 pan.

**Bake:** 15 minutes at 350° .

**Beat:** Eggs until foamy, gradually add remaining brown sugar, beat until thick. Blend in 1/4 cup flour, baking powder, vanilla and salt.

**Stir:** In coconut and nuts.

**Spread:** Over partially baked crust.

**Bake:** 350° for 20-25 minutes or until golden brown.

**Cool:** Cut into bars with damp sharp knife.

## Kitchen Resource

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