

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.

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