

Serves: \_\_\_\_\_

Recipe from the kitchen of: \_\_\_\_\_

Here's what's cookin' Lemon Coconut Bars

Crust

Topping

1 c flour (crust)

1 T. flour

3 T sugar

dash salt

1/2 c shortening

1 1/2 teas lemon rind

2 eggs

3 T. lemon juice

1 c l br sugar

1 c nuts

2/3 c flaked coconut

Preheat oven to 350°. Mix 1 c flour + sugar

Cut in butter & pastry blender. Pat firmly

into 8x8x2 pan. Bake 15 min. Beat eggs (while crust baking) until foamy; add br. sugar; 1 T. flour, salt, lemon rind & juice. Stir in walnuts & coconut. Pour over crust. Bake 30 min until golden & firm. Cool in pan

24 bars

