

CHERRY-COCONUT DELIGHT

1 3½-ounce can (1⅓ cups)

flaked coconut

1 cup sifted all-purpose flour

¾ cup brown sugar

⅔ cup fine cracker crumbs

(about 14 crackers)

½ cup butter or margarine,

melted

1 21-ounce can cherry

pie filling

Whipped cream

Combine coconut flour, brown sugar and cracker crumbs. Stir in butter or margarine; mix well. Press half the mixture in bottom of 8x8x2-inch baking dish; spread with cherry pie filling. Top with remaining crumb mixture; press gently. Bake in 350° oven for 30 minutes, or till golden. Serve warm, topped with whipped cream. Makes 6 to 8 servings.

UPSIDE-DOWN DATE PUDDING

1 cup snipped dates

1 cup boiling water

½ cup granulated sugar

½ cup brown sugar

1 egg

2 tablespoons butter or

margarine, melted

1½ cups sifted all-purpose flour

½ teaspoon salt

1 teaspoon baking soda

½ teaspoon baking powder

½ cup chopped walnuts

1½ cups brown sugar

1 tablespoon butter or margarine

1½ cups boiling water

