

Black Walnut & Coconut Bars

8 tbsp. butter, softened

½ cup light brown sugar

1 cup flour, sifted

Walnut and coconut topping:

2 tbsp. flour

½ tsp. Baking powder

¼ tsp. salt, opt.

½ cup shredded coconut

1 cup chopped black walnuts

2 eggs

1 cup light brown sugar

1 tsp. Vanilla extract

To make crust:

Cream butter and brown sugar until pale and fluffy. Blend flour and spread mixture into greased 9" pan. Bake 375° for 15 minutes. Until lightly browned firm to touch.

To make topping:

Sift flour, powder, and salt. Add coconut and nuts. Beat eggs, add sugar and vanilla, continue beating until mixture is fluffy. Combine the 2 mixtures and pour over the baked crust.

Bake 375° for 20 minutes until topping is firm and golden brown. Cool and cut cake.