

# Caramel Squares

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd*

*1/4 cup butter  
1 cup brown sugar  
1 egg  
1/2 cup flour  
1/4 teaspoon salt  
1 teaspoon baking powder  
1 cup coconut  
1/2 cup walnuts, chopped  
vanilla*

Preheat the oven to 350 degrees.

In a saucepan, melt together the butter and sugar. Cool. Add one egg and beat well. Add the flour, salt, baking powder, coconut, walnuts and a little vanilla.

Spread the mixture in a nine-inch square greased pan.

Bake for 30 minutes.

Cut into squares.

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Per Serving (excluding unknown items): 1918 Calories; 114g Fat (51.5% calories from fat); 31g Protein; 210g Carbohydrate; 12g Dietary Fiber; 336mg Cholesterol; 1633mg Sodium. Exchanges: 3 1/2 Grain(Starch); 2 1/2 Lean Meat; 1 Fruit; 21 Fat; 9 1/2 Other Carbohydrates.