

# Coconut Bars

*Canadian Mennonite Cookbook - 1974*

*1/2 cup butter or margarine  
1/2 cup brown sugar  
1 cup sifted flour  
2 eggs  
1/8 teaspoon salt  
1 cup brown sugar  
1 teaspoon vanilla  
2 tablespoons flour  
1/2 teaspoon baking powder  
1 cup nuts, chopped  
1 cup coconut*

Preheat the oven to 325 degrees.

In a bowl, combine the butter, brown sugar and flour. Mix well. Press into the bottom of a prepared baking pan.

Bake until very lightly browned.

In a bowl, beat together the eggs, salt, brown sugar, vanilla, flour and baking powder.

Add the chopped nuts and coconut.

Spread over the partially baked batter.

Bake until browned.

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Per Serving (excluding unknown items): 3428 Calories; 210g Fat (53.5% calories from fat); 53g Protein; 357g Carbohydrate; 25g Dietary Fiber; 672mg Cholesterol; 1695mg Sodium. Exchanges: 8 1/2 Grain(Starch); 4 Lean Meat; 1 Fruit; 38 1/2 Fat; 14 Other Carbohydrates.