

# Walnut Slice

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

*1 cup flour  
1/2 cup butter  
2 tablespoons icing sugar  
2 eggs, beaten  
2 tablespoons milk  
1 cup brown sugar  
2 tablespoons flour  
1 1/2 teaspoons baking powder  
pinch salt  
1 cup walnuts, chopped  
1/2 cup coconut  
1 teaspoon vanilla*

Preheat the oven to 350 degrees.

In a bowl, combine the flour, butter and icing sugar. Mix well. Rub the mixture to create fine crumbs. Press the crumbs into your baking pan.

Bake until light brown.

In a bowl, combine the beaten eggs, milk, brown sugar, flour, baking powder, salt, walnuts, coconut and vanilla.

Spread the mixture over the crust.

Bake about 10 to 15 minutes.

---

Per Serving (excluding unknown items): 3012 Calories; 188g Fat (54.7% calories from fat); 61g Protein; 290g Carbohydrate; 14g Dietary Fiber; 676mg Cholesterol; 1892mg Sodium. Exchanges: 8 Grain(Starch); 5 1/2 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 34 Fat; 10 1/2 Other Carbohydrates.