

Lemon Frosted Coconut Bars

$\frac{1}{2}$ C. marg.

$1\frac{1}{2}$ C. BRN SUGAR.

$1\frac{1}{4}$ C. FLOUR

2 EGGS.

1 TSP VANILLA

1 " B.P.

$\frac{1}{2}$ " SALT

1 C FLAT COCONUT

$\frac{3}{4}$ C ALMONDS CHPD.

13 x 9 x 2 350 - 10 min

FROSTING

2 C ICING SUGAR

$\frac{1}{4}$ C LIGHT CREAM

2 tsp LEMON JCE.

GRATED RIND of 1 LEMON

HEAT OVER DBLE. BOILER UNTIL

SMOOTH & SHINY - COOK

Check
pulls

CREAM butter, $\frac{1}{2}$ c Brn sugar add 1 c flr.

Beat eggs, vanilla & rem. 1 c. sugar.

Sift $\frac{1}{4}$ flour B.P. & salt - fold into egg mixture. Add coconut & almonds -

350 - 20 min.