
Dream Bars

From Jeanette's Recipe Cards

Quantity	Ingredients	Preparation Notes
Bottom		To prepare bottom:
1/2 C	Butter	● Heat oven to 375 degrees
1/2 C	Firmly Packed Brown Sugar	● Work butter until smooth
1 C	Sifted Flour	● Work in brown sugar
Dash	Salt	● Sift in flour and salt
Topping		● Pat into bottom of 9" square pan
3	Eggs	● Bake 10 minutes
1 C	Firmly Packed Brown Sugar	To prepare topping:
2 Tbsp	Flour	● Beat eggs until frothy
Dash	Salt	● Mix in brown sugar, flour and salt
1/2 C	Chopped Nuts	● Mix until smooth
1 C	Coconut - shredded	● Add nuts, coconut and vanilla
1 tsp	Vanilla	
Then:		● Turn oven temp up to 425 degrees
		● Spread egg mixture over partially baked crust
		● Bake 15 - 18 minutes
		● Cool before serving