



## ALMOND BARS

- 1/2 Cup Shortening
- 1 1/2 Cups Brown Sugar
- 1 Cup Sifted Cake Flour
- 2 Eggs
- 1 Teaspoon Vanilla
- 2 Tablespoons Sifted Cake Flour
- 1 Teaspoon Baking Powder
- 1/2 Teaspoon Salt
- 1 Cup Shredded Coconut
- 1 Cup Toasted, Chopped Almonds

## DIRECTIONS

1. Cream shortening with 1/2 cup brown sugar and work in 1 cup flour.
2. Spread in a very thin layer in a square baking pan.
3. Bake in a 350 degree oven for 10 minutes.
4. Cool slightly.
5. Beat eggs until light, then beat in vanilla and remaining sugar.
6. Add remaining ingredients and blend well.
7. Spread over partly cooled mixture.
8. Return to oven and bake until browned, about 25 minutes.
9. Cool and cut into bars.