

Caramel Nut Squares

Crust

½ cup butter
1 cup sifted flour
1 beaten egg

Icing

½ cup powdered sugar
juice of ½ lemon

Topping

2 beaten eggs
1-½ cups brown sugar
2 tbsp flour
½ tsp baking powder
½ cup coconut
½ cup chopped pecans
½ cup chopped almonds
1 tsp vanilla

Crust: Cut the shortening into the flour. Add the egg and mix well. Spread in a greased 9x13 pan—it may help to wet your fingers occasionally—and bake at 350° for 15 minutes. Remove from oven and cover with topping.

Topping: Blend eggs and sugar. Sift flour with baking powder and mix in. Add coconut, nuts, and vanilla and mix. Spread over crust and continue baking for 30 minutes. Remove from oven and ice.

Icing: Blend sugar with lemon juice, and brush over hot topping. Cool completely before removing from pan.

Adapted from *Romantic Recipes of the Old South* (1950).