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Angel Bars

Recipe courtesy of [Joy of Cooking](#)

the crust:

Preheat oven to 350 degrees. Lightly grease a 9x12 pan.

cream until well blended:

- 1/2 cup butter
- 1/4 cup sugar

beat in:

- 1 egg

combine:

- 1 1/4 cups sifted all-purpose flour
- 1/8 tsp salt

add these dry ingredients in about 3 parts to the butter mixture, blending them well.

work in:

- 1/2 tsp vanilla

Use your hands to pat the dough evenly in the pan. Bake for about 15 minutes.

Spread crust with the following mixture:

- 2 beaten eggs
- 1 1/2 cups brown sugar
- 1/2 cup flaked coconut
- 1 cup chopped pecan meats
- 2 tablespoon flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla

Bake for 25 minutes. When cool, ice with: 1 1/2 cups sifted confectioner's sugar, thinned to a good spreading consistency with lemon juice.

