

Grandma Knudsen's Walnut Dream Bars

from Jeanne Lex

Preheat oven to 350°

Ingredients for bottom shell:

$\frac{1}{2}$ c softened butter

$\frac{1}{2}$ c brown sugar

1 c flour

Cream butter, sugar and flour. Spread and press in ungreased 9" x 13" cake pan. (I use pyrex glass pan)

Bake 10 minutes. Let shell cool until set.

Ingredients for filling:

1 c brown sugar

2 beaten eggs

$\frac{1}{4}$ tsp salt

1 tsp vanilla

2 tsp all-purpose flour

$\frac{1}{2}$ tsp baking powder

1 $\frac{1}{2}$ c coconut

1 c crushed walnuts

Mix all ingredients together. Pour over bottom shell and bake in 350° oven until golden brown and firm to a finger press in center.