

Delightful square to tempt all palates

COCONUT SQUARES
 1 cup w. sugar
 2 egg yolks
 1 cup flour
 1 teaspoon B. powder
 ¼ cup cocoa
 ¼ cup milk
 Cream butter and sugar add egg yolks, sifted flour, B. powder and cocoa together. Add alternately with milk.
 Put in pan and bake at 350 degree F.
 For top:
 Beat egg whites until stiff add ¼ cup w. sugar. Fold in 2 eggs desiccated coconut.
 Pour over bottom mixture and Bake until brown. Frost with a thin chocolate icing.

MRS. ELAINE COUSINS
 BALTIC W. I.

GRAHAM WAFER
WALNUTS SQUARES
 ¼ cup butter or shortening
 1 cup icing sugar
 1 egg yolk
 ½ teaspoon vanilla
 ½ cup coconut
 ½ cup walnuts
 1 egg white, beaten stiff
 Method: Line an 8 inch pan with whole Graham wafers.
 Cream shortening, add sugar and cream well. Add yolk, vanilla, coconut and nuts.
 Lastly fold in well beaten egg white.
 Spread mixture over wafers in pan. Spread top of mixture with wafers crumbs. - it in Frig.
MRS. DAVID COUSINS
 BALTIC LOT. 18 W. I.

WALNUT SLICES
 1 cup flour
 1-3 cup butter
 2 eggs
 1¼ cups brown sugar
 ½ cup cocoanut
 1 cup chopped walnuts
 2 tbsp. flour
 1 tsp. baking powder
 ¼ tsp. salt
 Blend flour and butter as for pie crust. Press into pan. Bake for 10 minutes. Cool.
 Beat eggs well, add sugar, cocoanut and nuts, add flour, B. powder, salt. Pour on baked crust. Bake. Ice when cool.
MRS. ELAINE COUSINS
 BALTIC LOT 18 W. I.

CAPE BRETON SQUARES
 ¾ cup shortening
 ¾ cup White Sugar
 1 tablespoon molasses
 6 tablespoons milk
 1 teaspoon soda
 ½ teaspoon salt
 ¾ cup chopped walnuts
 1 egg
 1 cup flour
 1 cup Rolled Oats
 Method: - Cream shortening, add sugar, egg, molasses and milk. Sift flour, soda and salt, add Rolled Oats. Combine mixtures, add nuts. Cook in 8 inch pan, 350 degrees, 30 minutes.
MRS. DAVID COUSINS
 BALTIC LOT 18 W. I.

PINEAPPLE SQUARES
 1 cup flour
 1 teaspoon baking powder
 2 teaspoons sugar
 1 egg
 2 teaspoons melted butter
 Mix and spread in pan. Cover with 1 can crushed pineapple.
 Top covering:
 2 cups coconut
 2 eggs, well beaten
 1 teaspoon melted butter
 1 cup sugar
 Mix together and spread on top. Bake 35 minutes. in 325 degrees F. oven.
MRS. CLIFFELL CHAPPELL
 YORK WI

FUDGE SQUARES
 ¼ cup butter
 1 cup white sugar
 2 ounces melted unsweetened chocolate
 2 eggs, well beaten
 ¼ cup flour
 ¼ cup chopped nuts
 Method: Cream butter, add melted chocolate. Mix well. Stir in sugar, blend well. Add well

beaten eggs and mix well. Blend in flour and add the chopped nuts. Pour batter into a 8 or 9 inch pan, spreading evenly. Bake at 350 degrees F. for 30 minutes.
BALTIC WI Lot 18

DATE SQUARES
 2 cups rolled oats
 ¼ cups flour
 1 cup brown sugar
 1 teaspoon soda
 ¼ teaspoon salt
 ¼ cup melted shortening
 Mix together and pack half in bottom of 9 x 12 pan.
 Cover with the following:
 2 cups chopped dates
 ¼ cup white sugar
 ½ cup hot water
 1 teaspoon vanilla
 Cook five minutes, then cool. Spread remaining mixture over top and bake in moderate oven.

HELEN TURNER
 INDIAN RIVER WI

CALIFORNIA
DATE SQUARES
 1 cup dates, chopped finely
 1 cup boiling water
 1 teaspoon soda
 Let stand until cool. Mix 3 tablespoons butter or shortening.
 1 cup sugar
 1 2-3 cups flour
 1 egg
 1 teaspoon vanilla
 ½ teaspoon salt
 Bake in 9 x 12 pan 350 degrees oven for 40 minutes
 Topping:
 5 tablespoons melted butter
 ¾ cup brown sugar
 4 tablespoons cream
 1 cup coconut
 1 teaspoon vanilla
 Return to oven and bake until brown.
HELEN TURNER
 INDIAN RIVER WI
 BROWNS
 ¼ cup butter

1 cup sugar
 2 eggs
 2 tablespoons cold water
 ¼ cup flour with pinch baking powder
 ½ cup chopped nuts
 2 ounces chocolate, melted
 salt
 vanilla
 Cream butter, add sugar Add

eggs and cold water. Then flour and nuts. Add chocolate last.
MABEL MacFILLAN
 INDIAN RIVER WI

Mrs. Farmer and Mr. Farmer

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