



Hunt Country Butterscotch Bars

Makes 3 dozen.

- ½ C. Butter or margarine
- 2 C. Brown sugar
- 2 Eggs
- 1 t. Vanilla
- 2 C. All-purpose flour, sifted
- 2 t. Baking powder
- ¼ t. Salt
- 1 C. Shredded coconut
- 1 C. Chopped walnuts

1. Pre-heat oven to 350°.
2. In saucepan, combine butter and brown sugar. Cook over low heat till bubbly, stirring constantly. Cool.
3. Add eggs to cooled mixture, one at a time, beating well after each. Add vanilla.
4. Sift together flour, baking powder and salt. Add them along with coconut and nuts to brown sugar mixture. Mix thoroughly.
5. Spread batter in greased 15½ x 10½ x 1 inch pan. Bake in 350° oven for about 25 minutes. Cut into bars while warm. Remove from pan when almost cool.
6. Wonderful when served warm with a fine quality vanilla or butterscotch ice cream, and a glass of Hunt Country **Cream Sherry** !