

Yum-Yums

Submitted by Bonnie Lee Chubb-Koppenheffer, original recipe by Lillie Hunsicker

| | |
|----------------------------|-----------------------|
| 1 ¼ cup flour | 2 tbsp flour |
| 2 tbsp dark brown sugar | 1 tsp salt |
| 1 stick butter; softened | 1 tsp vanilla |
| 2 eggs; beaten | 1 cup coconut |
| 1 ½ cups light brown sugar | 1 cup chopped walnuts |

Preheat oven to 350°.

In small bowl stir together flour, 2 tbsp brown sugar and butter. Press into bottom of 11x7 pan. In medium bowl stir together eggs, light brown sugar, flour, salt, vanilla, coconut and nuts. Pour over crust and bake until lightly browned, 30-40 minutes. Remove from oven and cool completely. Cut into 1"x3" pieces.