

## COCONUT COOKIES

*Diane Cage*

2 sticks butter  
1/2 cup sugar  
2 cups flour  
1 teaspoon vanilla

1 three-ounce can Angel Flake  
coconut  
confectioners sugar

Cream butter and sugar thoroughly. Add flour, vanilla, and coconut. Roll by hand into small balls. Put on a cookie sheet about an inch apart. Flatten these balls with a fork which has been dipped in cold water. Bake at 350° for 20 to 25 minutes. Cool the cookies and just with powdered sugar. This makes about 4 dozen. These are very simple to make but very, very good.

## EASY LEMON BARS

1 package white or yellow cake  
mix  
1/2 cup margarine or butter,  
softened  
1 egg  
2 packages (8 ounces each)  
cream cheese

1 cup powdered sugar  
1 tablespoon lemon juice  
3 cups milk  
2 packages vanilla or lemon  
instant pudding and pie filling  
mix

Heat oven to 350°. Beat cake mix (dry), margarine and egg in large bowl on medium speed until blended. Press evenly on bottom of ungreased rectangular pan 13 x 9 x 2 inches. Bake 10 to 15 minutes or until set. Cool completely. Beat cream cheese, powdered sugar, and lemon juice in large bowl until smooth. Spread over baked layer. Refrigerate 10 minutes. Beat milk and pudding mix two minutes or until thickened. Pour over cheese mixture. Refrigerate one hour or until set. Cut into bars. Yield: 20 bars