

CHOCOLATE PECAN DREAMS

Preheat oven to 375 degrees.

PART 1

1/2 cup of butter
1 cup flour
1/4 cup powdered sugar

Cream sugar & butter. Add flour. Press into a greased or non-stick shallow 9x13 pan

PART 2

2 eggs well beaten
2 tablespoons flour
1 cup firm coconut
1 & 1/2 cups brown sugar
1/2 tea baking powder
Unsweetened cocoa to taste
1 cup chopped pecans

Beat eggs until small bubbles appear and mixture thickens. Stir in the brown sugar. Combine flour, baking powder and place in the mix. Fold in remaining ingredients. Spread over Part 1. Bake 25-30 minutes at 375 degrees.

Cool, cut into squares and serve.