

Angel Slices – Liz Smith

Many a copy of the “Joy of Cooking” has been sold on the strength of this recipe.

Makes about forty-eight 1 X 2-Inch Bars. The Angel Slices freeze well. It can be made in 2 smaller 7” X 10 ½” pans, instead of 1 big one.

Crust: Cream in Cusinart, until well blended:

½ cup room temperature butter,

½ cup brown sugar.

Beat in one egg, well.

Add ½ teaspoon of vanilla,

1/8 teaspoon salt and

¾ cup sifted all-purpose flour.

Pat the dough evenly in a well-greased 9” X 12” pan. I use the butter wrapper to butter the pan. Do the corners of the pan well. Bake for 12 minutes in a 350 degree oven.

Filling: Spread with the following combined mixture:

2 beaten eggs

1 ½ cups light brown sugar

1 ½ cups flaked coconut

1 ½ cups chopped pecan meats

1 ½ tablespoons flour

¼ teaspoon any baking powder

1/8 teaspoon salt

1 ½ teaspoons vanilla

Bake for 25 minutes.

Icing: When cool, ice with:

3 cups powdered sugar

1 stick of butter

3 tablespoons of Mt. Gay rum

Beat well until creamy and voluminous, in a mixer. If you combine in a Cuisinart, the icing will not get fluffy and high.

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