

## RASPBERRY SQUARES

1 egg	½ Cup butter
1 cup sifted flour	1 TBS milk
8 TBS Raspberry Jam (about)	1 tsp baking powder

Set oven at 350. Beat egg. Next sift the flour & baking powder together in bowl and work butter into it until it is mealy. Stir in the beaten egg and then the milk, mixing well. Spread mixture over bottom of an ungreased 8" square pan. Next cover the batter with a layer of raspberry jam.

Now make this topping:

1 egg	2 cups coconut
4 TBS melted butter	1 tsp vanilla
1 cup white sugar	

Beat the egg and melt the butter. Stir the sugar into the beaten egg, then stir in the melted butter, coconut and vanilla. Spread this mixture on top of the raspberry jam. Bake for 30 minutes or until the top is golden brown. Cool and cut into squares.

Makes 16 fattening and delicious cakes.

Happy baking!

Margaret Rupnow