

Angel Slices

This recipe for Angel Slices from the *Joy of Cooking* sold “many a copy on it’s popularity alone.” They are as, Jenni Field describes them, magic.



Angel Slices

I love food lore and this recipe from the *Joy of Cooking* is surrounded by fabulous stories of its beginnings, its role in promoting and selling one of the most popular cook books in American, and even how it got its name. I am sure that every household that makes this recipe has some story equally as rich.



Yield
48 bars



Prep Time
15 minutes



Cook Time
40 minutes



Total Time
55 minutes

INGREDIENTS

Crust

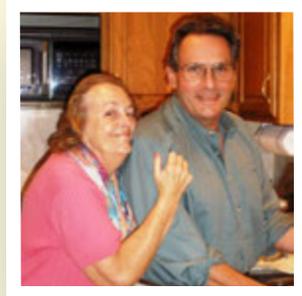
1/2 cup butter, softened
1/4 cup sugar
1 egg
1/2 teaspoon vanilla
1 1/4 cup sifted flour
1/8 teaspoon salt

Filling

2 eggs, beaten
1 1/2 cups brown sugar
1/2 cup flaked coconut
1 cup chopped pecans
2 tablespoons flour
1 teaspoon vanilla
1/2 teaspoon baking powder
1/2 teaspoon salt

INSTRUCTIONS

1. Heat the oven to 350°F.
2. With a stand mixer or hand mixer on low speed, beat the butter for 30 seconds until creamy and whipped.
3. Add the sugar and beat on high until the mixture is pale yellow and fluffy. Scrape down the sides of the bowl periodically.
4. Turn the mixer to low and add the egg and vanilla and beat until well combined.
5. In a medium bowl, whisk together the flour and salt. Add the flour mixture to the butter mixture in three parts, mixing well after each addition.
6. Pat the dough evenly into a 9 x 13 baking pan. Bake for 15 minutes.
7. In the meantime, in a large mixing bowl combine the filling ingredients stirring to combine.
8. Pour over the crust and bake for 25 minutes.
9. Cool completely. Remember this is an important step to ensure that your bars look as beautiful as Auntie Ev's.
10. In a large mixing bowl combine the powdered sugar and enough lemon
11. juice to create a spreadable glaze. Jenni says it is about the consistency of Elmer's glue.
12. Spread over the completely cooled bars and cut into 1 x 2 inch oblongs.



Jane & Cousin Kenny



Uncle Ray & Auntie Ev



When you lose a person that used to make something specific for you, that search for the recipe is trying to bring that person back, you know a piece of that person

~ Jenni Field

