

Hawaiian Dreams

Margaret Meurant - DFAIT/MAECI

Ingredients:

- 1/2 Cup of butter
- 1/2 Cup of brown sugar
- 1/2 Teaspoon of vanilla
- 1 1/2 Cups of flour (sifted)
- 1 Cup of well-drained crushed pineapple
- 1/4 Cup of melted butter
- 3/4 Cup of white sugar
- 1 egg
- 1 Teaspoon of vanilla
- 1 Cup of cocoanut

Instructions:

- Cream butter
- Blend in sugar and vanilla
- Mix in flour until crumbly
- Press this mixture firmly in the bottom of an 8" square pan and bake for 15 minutes at 375 degrees F
- Remove from oven and spread over with cup of well-drained crushed pineapple
- Combine the melted butter, sugar, egg, vanilla and cocoanut and spread this mixture over the pineapple
- Return to oven (at 375F) and bake for 30 minutes or until top is golden brown
- Let cool before cutting
- Keep refrigerated until ready to serve