

Back when I was little – every other weekend we would drive from our home in Yarmouth to my Gram’s house in Gold River. If you were to do the math back then – even on the old road – the travel time was around 3 hours door to door, but to me it might as well have been 3 days. The only thing that kept me going was knowing when we arrived - Gram would have baked up the best coconut brownies (and pies, and cookies and fudge – but the brownies were my favourite). Now when I bake them up - I flash right back to the moment I’d burst through the door for my hug. Sure hope you love them as much as I do!

Stephanie Beaumont Chester, NS

Squares

Gram's Coconut Brownies

from the Gold River kitchen of Hilda Swinimer

You know that recipe that brings you right

back to your childhood - with a hug of

happiness?! This is it for me!



INGREDIENTS

1 cup of brown sugar	2 eggs
1 cup of shredded coconut	1/2 cup of butter
3/4 cup of flour	1/2 tsp of baking powder
6 tsps of cocoa	1/2 tsp of salt
1 tsp of vanilla	

DIRECTIONS

Gram always baked hers at 325 degrees – in what she called a “slow oven” - so I preheat to 325

Cream brown sugar and butter (some times Gram would use margarine if she hadn’t made it to the grocery store in time, so you could substitute but she liked it with butter better)

Add eggs and beat, then add in vanilla and gradually add the dry ingredients until smooth (I don’t ever remember Gram combining the dry ingredients ahead of time but I do just to be safe)

Pour into a square metal baking pan

Bake for 20 – 25mins – being careful not to over bake!

Be sure to let cool if you’re going to frost them and for heaven’s sake use butter frosting!!! (her note not mine)