



Maple Dream Bars

Recipe by Ginny Brow, Brow's Maple



Crust: 2 c. flour, 1 c. chopped nuts, 2 sticks melted butter.

Mix all ingredients together, pat into 9x13 pan.

Bake for 20 minutes at 350°F, let cool.

Mix: 1 c. granulated maple sugar, 8 oz. cream cheese,

1 c. Cool Whip. Spread this on the baked crust.

Combine: 3 c. pure NY maple syrup, 3 beaten eggs, $\frac{1}{2}$ c. water, and $\frac{2}{3}$ c. flour. Cook in double boiler, beating with spoon continuously until it boils. Remove from heat and add 2 tbsp. butter. Let cool, then spread on second layer. Top with whipped cream or Cool Whip.