

## World War II Southern Belles

Kane Gray, North Orange Junior  
Grange #142



Preheat oven to 325 degrees

You will need the following – measuring cup & spoons, 1 large, 1 medium & 1 small mixing bowl, medium cookie pan, sifter, whisk, wooden spoon, butter knife & pot holders.

Blend together in large bowl –

2 tbsp. all natural unsalted Kosher butter

1 cup unbleached sugar

1 organic Goose egg or 2 organic chicken eggs –  
set aside 1 egg white for topping.

1/2 tbsp. salt

Sift in - 1 1/2 cup organic Kosher flour  
1 tsp. baking powder

Add 2 tbsp. unsweetened Almond milk or cow milk  
1/2 tsp. organic lemon juice

Blend ingredients well.

Spread cookie mix about 1/4 inch thick onto cookie pan.

Meringue topping for cookies:

Add together in medium bowl

1 egg white

1 cup brown sugar

1/2 tsp. vanilla

2/3 cup shredded coconut

**Beat with whisk together very well. Very important.**

Spread meringue topping evenly over top of cookie dough.

Place pan in oven and bake 15 min.

Remove from oven. Cut into squares before cooled. Let cool 10 min.

**Correction to the Honey Cornbread Recipe by Rebecca Ingram**  
published in the May SGN

The recipe should say: **8" OR 9" square pan** not "8" x 9" square pan.