

These recipes were submitted by Roe Freeman on Romany Loop, and they are oldies but goodies.

Impossible Coconut Pie

2 cups milk
¾ cup sugar
½ cup buttermilk baking mix (Bisquick)
¼ cup margarine or butter
4 eggs
1½ teaspoon vanilla
1 cup flaked or shredded coconut

Grease a 9-by-11¼ inch or 10-by 11½- inch pie plate
Place all ingredients in a blender. Cover and blend 15 seconds on high speed.
Pour into pie plate Bake in preheated 350-degree oven 50-55 minutes or until golden brown
And knife inserted in center comes out clean. Makes 8 servings.

Date Bars (Sugarless)

8 ounces dates cut into small pieces
1½ cup raw rolled oats
1 cup flour
1 teaspoon baking powder
¼ teaspoon salt
1 stick margarine, melted
1 egg, beaten

Measure oats and flour, baking powder and salt in a bowl. Dip each date into mixture before snipping into small pieces. This will keep pieces from sticking together. Melt margarine and when lukewarm, add beaten egg. Combine with dry ingredients and dates and place in greased 8x8 inch baking pan. Press mixture evenly into pan and bake at 375o for 20 to 25 minutes, or until lightly brown. Cut into squares while warm. Store in tightly covered container.