Lemon Bars

Bottom Lemon Cake Ingredients:

16 ounces store bought angel food cake mix 1 (22-ounce) can lemon pie filling

1 cup finely shredded coconut

Bottom Lemon Cake: In mixing bowl, combine cake mix, pie filling, and coconut. Stir until thoroughly mixed (do not add any liquid). Spread this mixture in a 10 by 15-inch baking pan. Bake for 30 minutes in a preheated 350 degree F oven. Cool.

Top Creamy Frosting Ingredients:

8 ounces cream cheese, softened 1/2 cup butter, softened 2 1/2 cups powdered sugar 1 teaspoon vanilla Lemon zest, for garnish

Top Creamy Frosting: Combine all ingredients until blended well. Frost the Bottom Lemon Cake. Garnish with sprinkles of lemon zest and cut into 1 1/2 by 2 1/2 inch bars. Cover and refrigerate overnight for better flavoring.

Yield: 10 to 12 servings