

Triangle Cookies

Mix well:

$\frac{1}{3}$ c light brown sugar

1 c flour

$\frac{1}{2}$ c finely chopped pecans

$\frac{1}{3}$ c butter - melted

Bake at 350° for 12-15 min

Cream together

1 8oz package softened cream cheese

$\frac{1}{4}$ c sugar

Then add to this:

1 egg (large - not jumbo)

2 Tbsp milk

1 Tbsp lemon juice

1 tsp vanilla

(over)

When crust is baked, pour second mixture on top and sprinkle with crumbs of first mixture. Bake again at 350° for 25 more minutes or until set (like pumpkin pie)

Cool and then cut in 2" squares, then cut diagonally to make triangles. A double batch will make a dripper pan, but you may need to cook the second time just a little longer.