

OATMEAL COCONUT RASPBERRY BARS

INGREDIENTS

1 1/2 cups sweetened flaked coconut
1 1/4 cups all-purpose flour
3/4 cup packed light brown sugar
1/4 cup granulated sugar
1/2 teaspoon salt
1 1/2 sticks (3/4 cup) cold unsalted butter, cut into pieces
1 1/2 cups old-fashioned oats
1 cup seedless raspberry jam

DIRECTIONS

Preheat oven to 375F

Spread coconut evenly on a baking sheet and toast in middle of oven, stirring once, until golden, about 8 minutes, then cool.

Blend together flour, sugars, and salt in a food processor, then add butter and blend until a dough begins to form. Transfer to a bowl and knead in oats and half of the toasted coconut until combined well.

Reserve 1/2 cup dough, then press remainder evenly into bottom of a buttered 13 x 9 inch baking pan and spread jam over it. Crumble reserved dough evenly over jam, then sprinkle with remaining half of the toasted coconut.

Bake in a middle of oven until golden, 20 to 25 minutes, then cool completely in pan on a rack. Cut into 24 bars.