

ATK'S COCONUT PECAN DREAM BARS

Original Recipe: <http://www.americastestkitchenfeed.com/recipes/dream-bars/>

INGREDIENTS

for the crust

2 cups all-purpose flour

3/4 cup packed dark brown sugar

1/2 cup pecans

1/4 teaspoon salt

10 tablespoons (1 1/4 sticks) unsalted butter, cut into 1/2-inch pieces and chilled

for the topping

1 1/2 cups sweetened shredded coconut

1 cup cream of coconut

2 large eggs

3/4 cup packed dark brown sugar

2 tablespoons all-purpose flour

1 1/2 teaspoons baking powder

1 teaspoon vanilla extract

1/2 teaspoon salt

1 cup toasted and chopped pecans

DIRECTIONS

Adjust oven rack to middle position and heat oven to 350F. Line 13x9 inch baking pan with foil, allowing excess foil to hang over pan edges. Coat foil lightly with cooking spray.

Make your crust. Process flour, sugar, pecans, and salt in food processor until pecans are coarsely ground. Add butter and pulse until mixture resembles coarse meal. Press mixture firmly into prepared baking pan. Bake until golden brown, about 20 minutes. Cool on wire rack 20 minutes.

Next make your topping. Combine coconut and cream of coconut in bowl. In another bowl, whisk eggs, sugar, flour, baking powder, vanilla, and salt until smooth. Stir in pecans, then spread filling over cooled crust. Dollop heaping tablespoons of coconut mixture over filling, then spread into even layer.

Bake until topping is deep golden brown, 35 to 40 minutes. Cool on wire rack, about 2 hours. Using foil overhang, lift bars from pan and cut into 24 pieces.