

Reader Recipes

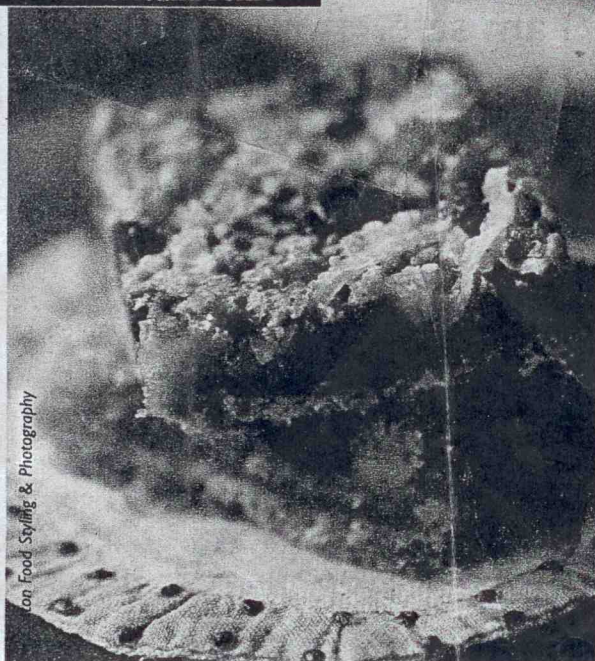


Patty Strickland
Waverly, Ohio

American Profile

CHERRY COCONUT BARS

"These bars have been a family favorite for nearly 50 years. I was a new mother in December 1959, when a neighbor brought over a plate of these bars along with a baby gift a few days after I arrived home." ★



Don Food Styling & Photography

CHERRY COCONUT BARS

Crust:

- 1 cup all-purpose flour
- 3 tablespoons powdered sugar
- ½ cup butter, softened

Filling:

- | | |
|--------------------------|--|
| 2 eggs, beaten | ½ cup sweetened shredded coconut |
| 1 cup granulated sugar | ½ cup maraschino cherries, drained and quartered |
| ¼ cup all-purpose flour | 1 teaspoon vanilla extract |
| ½ teaspoon baking powder | ¼ teaspoon salt |
| ¾ cup chopped walnuts | |

1. Preheat oven to 350F.
2. To prepare crust, combine flour, powdered sugar and butter in a medium bowl; mix well. Press into an 8-inch-square baking dish. Bake 20 to 25 minutes, until lightly golden.
3. To prepare filling, combine all ingredients in a large bowl; mix well. Spoon on top of crust and spread evenly. Bake 20 to 25 minutes, until golden brown. Cool completely on a wire rack before cutting. Makes 16 bars.

Nutritional facts per bar: 190 calories, 11g fat, 3g protein, 23g carbohydrates, 1g fiber, 110mg sodium.