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Cranberry Coconut Bars Recipe

Author: Cherchies® Specialty Foods

CRANBERRY COCONUT BARS RECIPE

Ingredients

- 1 cup quick cooking oats (for a gluten free version, substitute GF oats)
- 1/2 cup shredded coconut
- 1 teaspoon (tsp) baking soda
- 1 cup all-purpose flour (for a gluten free version, substitute your favorite all-purpose GF baking flour)
- 1/4 teaspoon (tsp) salt
- 1 cup packed brown sugar
- 8 Tablespoons (Tbsp.) melted butter
- 1 jar of Cherchies Cranberry Preserves with Champagne (or could substitute or Cherchies Blackberry Preserves, our Cherchies Apricot-Pineapple Preserves, or any of our butter spreads)
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Preparation

1. Preheat the oven to 350 degrees. Grease a 13 x 9 baking dish with cooking spray. In a medium mixing bowl, combine the oats, coconut, baking soda, salt, and brown sugar. Add the melted butter to the ingredients and stir until ingredients are combined and crumbly.
2. Press half of the mixture into greased baking dish. Spread the Cranberry Preserves over the mixture. Sprinkle the remaining oat mixture over the Cranberry Preserves.
3. Bake for about 30 minutes or until golden brown. Cool slightly and enjoy!



This delicious recipe brought to you by Cherchies® Specialty Foods

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