

# CHERRY COCONUT OATS BAR



## CHERRY COCONUT OATS BARS

1 cup all-purpose flour  
3 tablespoons confectioners' sugar  
 $\frac{1}{2}$  cup cold butter, cubed

### FILLING:

2 large eggs  
1 cup sugar  
1 teaspoon vanilla extract  
 $\frac{1}{4}$  cup all-purpose flour  
 $\frac{1}{2}$  teaspoon baking powder  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{3}{4}$  cup chopped walnuts  
 $\frac{1}{2}$  cup quartered maraschino cherries  
 $\frac{1}{2}$  cup sweetened shredded coconut

In a small bowl, combine flour and confectioners' sugar; cut in butter until crumbly. Press into a lightly greased 13 x 9-in. baking pan. Bake at 350°C for 10 to 12 minutes or until lightly browned. Cool on wire rack.

For filling, in a small bowl, combine the eggs, sugar and vanilla.

Combine flour, baking powder and salt; add to the egg mixture and mix well.

Stir in walnuts, cherries and coconut. Spread over crust. Bake for 20-25 minutes or until firm.

Cool on a wire rack.

Cut into bars.

Recipe: Natasha Meyer