



## RECIPE

### **EASY COCONUT DREAM BARS**

#### **Using Gluten-Free Naturals® Cookie Blend**

- 1 1/2 cups Gluten-Free Naturals® Cookie Blend
- 2 cups packed brown sugar (divided)
- 1/2 cup gluten-free butter or margarine, softened
- 3 eggs
- 1 teaspoon gluten-free baking powder
- 2 teaspoons gluten-free vanilla
- 1/4 teaspoon salt
- 1 1/2 cups gluten-free Flaked Coconut  
(such as Angel Flake® from Kraft\*)

Preheat oven to 350°.

Put the cookie blend, 1/2 cup of the brown sugar and the butter in the bowl of a mixer. Mix on low speed until the particles of the butter are fine. Press into the bottom of an ungreased 9" x 13" non-stick pan. Bake at 350° for 15 minutes.

Using the same mixer bowl, beat the 1 1/2 cups brown sugar with the eggs just until blended. Mix in the remaining ingredients. Spread over partially baked crust. Bake for 20 to 25 minutes, or until golden brown.

When completely cooled, cut into bars. It may be easier to cut into 4 large pieces, remove them from the pan, and then cut them into smaller pieces using a sharp knife or a pizza cutter.

\*We are not responsible for the gluten-free status of other manufacturer's products. Please check the ingredients list on the package.