

## Raspberry Coconut Bars

Source: *Quick Cooking Nov/Dec 2005*

Makes 3 dozen bars

Prep: 20 minutes

Baking: 25 minutes cooling

1-2/3 cups graham cracker crumbs

1/2 cup butter, melted

2-2/3 cups flaked coconut

1 can (14 oz) sweetened condensed milk

1 cup seedless raspberry preserves

1/3 cup chopped walnuts, toasted

1/2 cup semisweet chocolate chips

1/4 cup vanilla or white chips

In a small bowl, combine graham cracker crumbs and butter. Press into a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with coconut; drizzle with milk. Bake at 350° for 20-25 minutes or until lightly browned. Cool completely on a wire rack.

Spread preserves over the crust. Sprinkle with walnuts. In a microwave-safe bowl, melt chocolate chips; stir until smooth. Drizzle over walnuts. Repeat with vanilla chips. Cut into bars. Refrigerate for 30 minutes or until chocolate-vanilla drizzle is set.

Comments: I like packing the coconut- the more the better! It smells incredible when it bakes! Also, I found the nuts do not need to be toasted.

