

Coconut Raspberry Pecan Bars



Ingredients:

1 package	Pecan shortbread cookies, crushed
½ cup	Butter, melted
2-2/3 cups	Sweetened, shredded coconut
1 can (14 oz)	Sweetened condensed milk
1 cup	Raspberry Pecan Jam
1/3 cup	Pecans, chopped
¼ cup	Toasted coconut
Optional ½ cup	Dark chocolate chips

Directions:

In a small bowl, combine crushed cookie crumbs and melted butter. Coat 9x13 baking pan with cooking spray or butter. Preheat oven to 350 degrees F. Press cookie mixture into prepared 9x13 pan. Sprinkle crust with 2-2/3 cups coconut and drizzle with condensed milk. Bake at 350 degrees F for 20-25 minutes or until lightly browned. Cool completely.

Spread jam over crust. Sprinkle with pecans and toasted coconut.

Optional: Melt chocolate chips (can be melted in microwave or using a double boiler pan). Drizzle chocolate on top. Refrigerate about 20-30 minutes to let chocolate set and cut into bars or squares.

