

2023 PA Farm Show

Jelly/Jam Bar Contest – 1st place winner, Mary Miller, Indiana County

Yummy Bar Recipe

Ingredients

- 3/4 cup butter, softened
- 1 cup sugar
- 1 large egg, room temperature
- 1/2 teaspoon almond extract
- 2 cups all-purpose flour
- 1/4 teaspoon baking powder
- 1-1/3 cups sweetened shredded coconut
- 1/2 cup ground pecans
- 1 jar (10 to 12 ounces) cherry jam or preserves
- Melted chocolate drizzle (optional)

Directions'''

- Preheat oven to 350°. In a large bowl, cream butter and sugar until light and fluffy. Beat in egg and vanilla. In a small bowl, whisk flour and baking powder; gradually add to creamed mixture, mixing well. Fold in coconut and walnuts.

Press two-thirds of dough onto the bottom of a greased 13x9-in. baking pan. Spread with preserves, crumble remaining dough over preserves. Bake 30-35 minutes or until golden brown. Cool completely in pan on a wire rack.

Cut into bars.