

Coconutty Bars

INGREDIENTS

- ½ cup butter
- ¼ cup SLENDA[®] Brown Sugar Blend, packed
- 1 cup flour
- 2 eggs
- ¼ cup SLENDA[®] Brown Sugar Blend, packed
- 1 teaspoon vanilla extract
- 2 tablespoons all-purpose flour
- ½ teaspoon baking powder
- 1½ cups coconut
- 1 cup chopped pecans

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Combine the butter, ¼ cup SLENDA[®] Brown Sugar Blend and flour until a dough forms. Press into a 13X9 baking pan.
3. Bake for 10 minutes.
4. Blend the eggs, remaining ¼ cup SLENDA[®] Brown Sugar Blend, vanilla, flour and baking powder. Stir in the coconut and the pecans.
5. Spread the filling onto the par-baked crust.
6. Return to the oven for 20 minutes.

Nutrition info (per serving)

Calories 210 | Calories from Fat 140 | Fat 16g (Saturated 8g) | Cholesterol 35mg | Sodium 70mg | Carbohydrates 14g | Fiber 2g | Sugars 6g | Protein 3g

NOTE

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