

Coconut Swedish Bars



Ready in 20 minutes

Serves 8-16 servings



Ingredients

- 2 eggs
- 1 tsp almond extract
- 1 cup sugar
- ½ cup melted shortening
- 1 cup flour
- A pinch of salt
- ½ cup fine shredded unsweetened coconut
- Flaked unsweetened coconut for sprinkling on top
- Turbinado sugar for sprinkling on top

Preparation

1. Preheat oven to 325 degrees
2. Cream the eggs, sugar and shortening in a stand mixer.
3. Blend in the flour and salt.
4. Mix in the fine shredded coconut into the batter.
5. Pour into ungreased 8"x8" square pan
6. Sprinkle the top with the turbinado sugar and flaked coconut before baking
7. Bake 30-35 minutes at 325 degrees

Tips

You can substitute chocolate chips for the fine coconut or add them in addition and the recipe works fine.

You can substitute vanilla extract instead of almond if you'd prefer.